

Secrets to Baking
SOURDOUGH BREAD

#thebakefeed

bake

FROM SCRATCH™

54 New Recipes
to Try This
Summer

**Smart New
Ways to Use
Your Muffin Tin**

**Exclusive
Reveal: Our
2019 Baker's
Dozen**

**Tomato
Sourdough
Focaccia**

page 11

JUL/AUG 2019

VOLUME 5, ISSUE 4

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DISPLAY UNTIL SEP 23, 2019

FEATURING

Gaby Dalkin's Cherry Blondies
How to **Host a Bake Sale**
Washington, DC's **Dog Tag Bakery**



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Pecan Shortcakes with Fresh Peaches and Whipped Cream

These fluffy shortcakes are studded with premium pecans from Sunnyland Farms to add crunch and rich, nutty flavor to every buttery bite. Served with fresh peaches and homemade Whipped Cream, this classic summertime sweet is rounded out by a final sprinkling of toasted Sunnyland Farms pecans.

Makes 6 shortcakes

- 1 cup (113 grams) chopped Sunnyland Farms Georgia Pecan Halves**
- 2 cups (250 grams) all-purpose flour**
- 3 tablespoons (36 grams) plus 1 teaspoon (4 grams) granulated sugar, divided**
- 1½ teaspoons (7.5 grams) baking powder**
- 1½ teaspoons (4.5 grams) kosher salt**
- ¼ teaspoon (1.25 grams) baking soda**
- ¾ cup (170 grams) cold unsalted butter, cubed**
- ¾ cup (180 grams) plus 2 teaspoons (10 grams) cold whole buttermilk, divided**
- Peach Filling (recipe follows)**
- Whipped Cream (recipe follows)**

- 1.** Preheat oven to 350°F (180°C).
- 2.** Spread pecans on a rimmed baking sheet. Bake until pecans are just beginning to color, 6 to 7 minutes, stirring occasionally. Remove from oven, and let cool completely. Increase oven temperature to 425°F (220°C). Line a baking sheet with parchment paper.
- 3.** In a large bowl, whisk together flour, 3 tablespoons (36 grams) sugar, baking powder, salt, and baking soda. Using a pastry blender, cut in cold butter until mixture is crumbly. Refrigerate for 30 minutes.
- 4.** Add ½ cup (57 grams) cooled toasted pecans to flour mixture, stirring to combine. Add ¾ cup (180 grams) cold buttermilk, stirring until a shaggy dough forms.
- 5.** Turn out dough and any remaining flour mixture onto a lightly floured surface, and

gently knead 2 to 3 times. Pat dough into a rectangle, 1 inch thick. Cut rectangle into fourths. Stack each fourth on top of each other, and pat into a 1-inch-thick rectangle again. Repeat procedure 3 more times. Pat dough to 1-inch thickness. Using a 3-inch round cutter dipped in flour, cut 4 rounds without twisting cutter, re-patting scraps to get 2 more rounds. Place 2 inches apart on prepared pan. Freeze for 10 minutes.

6. Brush top of dough with remaining 2 teaspoons (10 grams) buttermilk, and sprinkle with remaining 1 teaspoon (4 grams) sugar.

7. Bake until golden brown, 13 to 16 minutes. Let cool slightly on a wire rack. To serve, finely chop 2 tablespoons (14 grams) of the remaining toasted pecans. Cut shortcakes in half horizontally, and layer with Peach Filling and Whipped Cream. Sprinkle Whipped Cream with finely chopped pecans. Serve with remaining toasted pecans.

PEACH FILLING

Makes about 3 cups

- 3 cups (462 grams) sliced fresh peaches (about 3 medium peaches)**
- 3 tablespoons (36 grams) granulated sugar**

1. Place peaches in a large bowl. Sprinkle with sugar, and toss to combine. Let stand for 30 minutes.

WHIPPED CREAM

Makes 2 cups

- 1 cup (240 grams) heavy whipping cream**
- 2 tablespoons (24 grams) granulated sugar**

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream at medium speed until slightly thickened. Add sugar, and beat until soft peaks form. Refrigerate until ready to serve.



Sunnyland Farms



One of the many lush pecan groves spanning Sunnyland Farms' 1,760-acre property in Albany, Georgia.



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Find out how you can get Sunnyland Farms nuts delivered right to your door at sunnylandfarms.com.



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FROM SCRATCH™

july | august 2019

Volume 5, Issue 4

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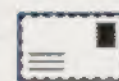
New
Book!

THE cookie COLLECTION

Introducing the ultimate ode to cookies. With more than 100 all-time favorites from the pages of *Bake from Scratch* magazine and 20 never-before-seen recipes you'll go crazy for, this is the cookie every home baker should have in their collection. From buttercream-filled sandwich cookies and berry-studded sugar cookies for summer to gingerbread and shortbread primed for the winter holidays, these recipes will see you through every season. With both classics and contemporary crowd-pleasers, this is the collection you'll turn to time and time again. No matter the occasion, we've got you covered with cookies.

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—128—
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BRIAN HART HOFFMAN



EXPERTLY TESTED
RECIPES FEATURING
PREMIUM
INGREDIENTS



All recipes in each issue pass through the hands of *Bake from Scratch*'s test kitchen. Each is flavorful and distinctive... and developed with your unique tastes in mind.

The below products are partners of *Bake from Scratch* magazine and used exclusively in all of our recipes.



Every summer, I travel to visit family and see new bakeries! Here, my niece, Amelia, and nephew, Hays, joined me for a visit to Levee Baking Company in New Orleans, Louisiana. This incredible place started out as a pop-up, but a rabid fanbase has helped launch it to a full-blown brick-and-mortar.

SUMMER IS STILL ONE OF MY FAVORITE TIMES TO CRANK UP THE OVEN.

The season offers the sweetest, most flavorful produce, and our July/August issue is packed with the most delicious ways to use those juicy berries and fresh stone fruits. Starting on page 45, we dedicate an entire feature to baking with blueberries and blackberries. For a savory summer pick, look no further than the Tomato Sourdough Focaccia on page 11 (our cover star!). We've also got enough thumbprint cookie recipes to last you the whole summer, from the Southeast Asia-inspired Pineapple-Ginger Thumbprint Cookies (page 96) to our Cherry Buttercream-topped cookies (page 97) packed with delicious pecans from our new test kitchen partner Sunnyland Farms. We're also taking a deep dive into sourdough (page 33), offering all the insider tricks you need to master this iconic bread. We've even got a no-fuss recipe using our test kitchen partner Red Star's newest Platinum yeast product.

I'm thrilled to announce our fourth annual Baker's Dozen! We looked far and wide to bring you the top pastry chefs, inventors, philanthropists, and on-the-rise influencers who are pushing the boundaries of the baking world in all the most delicious ways.

And what would summer be without travel? I take you to Seattle, Washington, for a Pike Place Market shopping spree with my friend Gaby Dalkin, who shares a Washington cherry-rich blondie recipe (page 103). Then, we head across the country to Washington, DC, to explore Dog Tag Bakery, which offers great pastries and even greater compassion to our veterans.

Another cause *Bake from Scratch* is proud to stand behind is Bake Sale for No Kid Hungry, a fundraising initiative for the national campaign to end child hunger in America. This organization uses the power of the bake sale to raise money and awareness for this worthy cause. You can help us bake a difference, too. Starting on page 83, find our bake sale-approved recipes, timetables, and packaging how-tos. We hope you'll join us (see page 85 for details) by activating your own bake sale!

Craving more baking inspiration beyond these pages (there can never be enough, I know!)? Give our brand-new podcast, *The Crumb*, a listen. Find it on any podcast streaming platform.

Happy baking,

A handwritten signature in black ink that reads 'Brian'.

Brian Hart Hoffman
Editor-in-Chief

Visit bakefromscratch.com
and follow us for daily baking inspiration.



Bake from Scratch



The Crumb



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LOOK FOR OUR **FALL BAKING**
SPECIAL ISSUE OUT JULY 30!





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FROM SCRATCH

BAKING RETREATS

Join us on bakecation!



Bakers, pack your bags!

From the shores of Tutka Bay in Alaska to the dazzling streets of Paris and Burgundy, we're bringing you a series of exciting baking retreats.

Our editor-in-chief, Brian Hart Hoffman, will be your guide to our destinations' thriving cultural and culinary scenes, taking you on tours and tastings, introducing you to renowned baking personalities, and more.

Our small retreat sizes guarantee you get hands-on baking and exclusive experiences.



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Tomato Sourdough Focaccia

With a chewy interior and an addictive caramelized crust adorned with fresh grape tomatoes, this rosemary-scented focaccia has all the tangy comfort of sourdough but without the hassle, thanks to Platinum® Instant Sourdough Yeast by Red Star®. A revolutionary blend of instant yeast, sourdough culture, and dough strengtheners, this new product from Red Star is changing the baking game—one dough at a time.

Make 1 (16x12 inch) loaf

- 4 cups (500 grams) all-purpose flour
- 1 (0.63-ounce) package (18 grams) Platinum® Instant Sourdough Yeast*
- 2 teaspoons (6 grams) kosher salt
- 1½ cups (360 grams) warm water (120°F/49°C to 130°F/54°C)
- 5 tablespoons (70 grams) olive oil, divided
- 1½ cups (250 grams) grape tomatoes, halved
- 1 tablespoon (2 grams) chopped fresh rosemary
- 1 clove garlic (5 grams), minced
- 2 teaspoons (6 grams) flaked sea salt

1. In the bowl of a stand mixer fitted with the paddle attachment, stir together flour, Platinum® Instant Sourdough Yeast, and kosher salt by hand. Add 1½ cups (360 grams) warm water and 2 tablespoons (28 grams) oil, and beat at medium speed for 5 minutes.

2. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.

3. Grease a rimmed baking sheet with 2 tablespoons (28 grams) oil. Turn out dough onto prepared baking sheet. With oiled fingers, gently press dough into a 10-inch circle. Loosely cover with plastic wrap, and let rest in a warm, draft-free place (75°F/24°C) for 30 minutes.

4. With oiled fingers, press dough into a 14x11-inch oval. Loosely cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until puffed, 25 to 30 minutes.

5. Preheat oven to 425°F (220°C).

6. Gently press dimples into surface of dough. Drizzle with remaining 1 tablespoon (14 grams) oil. Top with tomatoes, rosemary, and garlic. Sprinkle with sea salt.

7. Bake until golden brown, 15 to 20 minutes. Let cool on pan for 10 minutes. Serve warm or at room temperature.

*Platinum® Instant Sourdough Yeast can be substituted with 1 (0.25-ounce) package (7 grams) Platinum® Premium Instant Yeast. Increase bake time to 20 to 25 minutes.

cover recipe



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BEST BAKED GOOD YOU'VE EVER MADE FOR A BAKE SALE?

“Snickerdoodle Blondie Brownies. Blondies alone are incredible, but add a cinnamon-sugar topping and it's game over.”

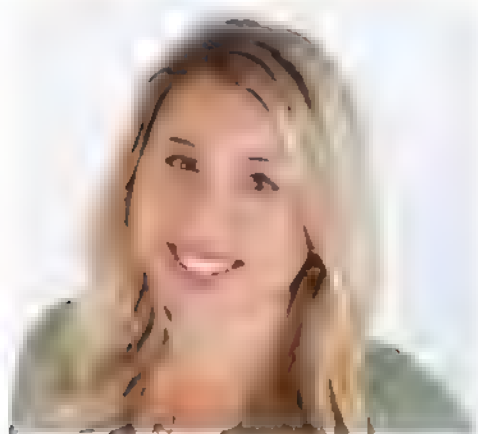
Gaby Dalkin
Cookbook Author
Los Angeles, California



BEST BAKED GOOD YOU'VE EVER MADE FOR A BAKE SALE?

“Mixed berry pie made with fresh berries! My recipe, obviously.”

Adam Pearson
Food Stylist
Long Beach, California



WHAT IS YOUR DESERT ISLAND THUMBPRINT COOKIE?

“Growing up in Florida, I spent summers picking fresh strawberries with my family. What we didn't eat straight from the field got made into jam and spooned into thumbprint cookies.”

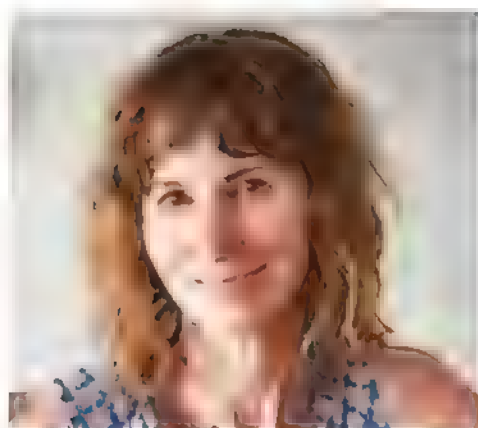
Morgan Crawford
Project Editor, Hoffman Media
Birmingham, Alabama



FAVORITE THING TO BAKE WITH FRESH SUMMER BERRIES?

“When fresh berries are in season, you'll find me making biscuits to make a quick berry shortcake!”

Matt Armendariz
Photographer
Long Beach, California



WHAT IS YOUR DESERT ISLAND THUMBPRINT COOKIE?

“A peanut butter cookie filled with milk chocolate ganache. I can't think of a better cookie to consume while island-bound.”

Jessie Sheehan
Cookbook Author and Recipe Developer
New York, New York





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PHOTOGRAPHY BY NICOLE DU BOIS
RECIPE DEVELOPMENT BY ASHLEY JONES
FOOD STYLING BY LAURA CRANDALL
STYLING BY SIDNEY BRAGIEL



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Brenda Leong photos courtesy of b. Patisserie. Bourke Street Bakery tart photo excerpted from the bakery's latest cookbook, *Bourke Street Bakery: All Things Sweet* (Murdoch Books, 2017). Sourdough photos courtesy of Puratos World Heritage Sourdough Library.

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Christina Toscani photos courtesy of Momofuku Milk Bar

Baking for a Cause

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Photos courtesy of Bake Sale for No Kid Hungry

on the shelf

summer's HOTTEST READS

MAKE THIS YOUR SWEETEST SUMMER YET WITH NEW COOKBOOKS BY A CAKE-DECORATING QUEEN, PIE PRODIGIES, AND MORE DISTINGUISHED BAKERS

SIMPLE CAKE: ALL YOU NEED TO KEEP YOUR FRIENDS AND FAMILY IN CAKE

(Ten Speed Press, 2019) by Odette Williams

Bake up comfort from scratch with this love letter to cake by Odette Williams, the apron designer who founded OW Brooklyn. With 10 uncomplicated base recipes, 15 toppings, and Odette's favorite combinations of each, this book will inspire you to mix and match these homey recipes to fit every craving and celebration that comes your way.

THE NEW PIE: MODERN TECHNIQUES FOR THE CLASSIC AMERICAN DESSERT

(Clarkson Potter, 2019) by Chris Taylor and Paul Arguin

Champion pie bakers and PhD-holding scientists Chris Taylor and Paul Arguin take traditional pie to a whole new level with their collection of blue ribbon-worthy recipes that make the most of today's tech. Take

their apple pie with a perfectly cooked filling thanks to the sous

vide cooking method—it's just one revolutionary recipe in a cookbook intent on turning the pie world upside down.

BAKE THE SEASONS: SWEET AND SAVOURY DISHES TO ENJOY THROUGHOUT THE YEAR

(Penguin Canada, 2019) by Marcella DiLonardo

This beautifully photographed tome by Marcella DiLonardo, the author behind the blog *hey modest marce*, spans the seasons with comforting, versatile recipes, like a chocolaty pumpkin layer cake and a stone fruit clafoutis, that you'll turn to time and again.

ICING ON THE CAKE: BAKING AND DECORATING SIMPLE, STUNNING DESSERTS AT HOME

(Abrams, 2019) by Tessa Huff

Filled with mouthwatering recipes and sumptuous photography, this book by *Style Sweet CA* blogger Tessa Huff is your guide to expertly decorated desserts, highlighting everything from drip frosting to detailed chocolate work.

BAKING AT RÉPUBLIQUE: MASTERFUL TECHNIQUES AND RECIPES

(Lorena Jones Books, 2019) by Margarita Manzke with Betty Hallock

Margarita Manzke, the James Beard Award-nominated head pastry chef and co-owner of the celebrated République in Los Angeles, California, shares the recipes she keeps on high rotation at the



restaurant. She devotes each chapter to a master recipe, from brioche to croissant dough, and builds upon each to help you customize her signature confections.

CRUMB: SHOW THE DOUGH WHO'S BOSS

(Kyle Books, 2019) by Richard Bertinet

Written by renowned French baker and owner of the Bertinet Kitchen Cookery School, Richard Bertinet, this cookbook will help you master artisan bread-baking at home, focusing on Richard's signature no-knead technique, enabling you to turn out perfectly crumbed bread every time.

THE LITTLE ISLAND BAKE SHOP: HEIRLOOM RECIPES MADE FOR SHARING

(Figure 1 Publishing, 2019) by Jana Roerick

Featuring recipes from Jana Roerick's popular bakery on Salt Spring Island in British Columbia, this book is

brimming with rustic recipes like her famous sour cherry and apricot pie and her take on Vancouver's butter tarts.

DECADENT FRUIT DESSERTS: FRESH AND INSPIRING TREATS TO EXCITE YOUR SENSES

(Page Street Publishing, 2019) by Jackie Bruchez

Inspired by her childhood in Hawaii, her Italian roots, and the classics of French baking, baking blogger Jackie Bruchez celebrates fruit in all its forms with everything from a simple Plum Clafoutis to a tropical mango cake. ▢



BLUEBERRY MUFFIN COOKIES

With a crunchy sugar-crusted surface and a cakey interior, this treat offers the best part of the muffin in cookie form. Président® butter gives the breakfast-ready cookies an irresistibly tender, pillowy crumb, just like the top of a muffin. Brimming with fresh blueberries and drizzled with a tart lemon glaze, it's summertime perfection.

Makes about 15 cookies

- ½ cup (113 grams) Président unsalted butter, softened**
- ¾ cup (150 grams) granulated sugar**
- ½ cup (110 grams) firmly packed light brown sugar**
- 1 large egg (50 grams)**
- 1 tablespoon (3 grams) lemon zest**
- 1 teaspoon (4 grams) vanilla extract**
- 2 cups (250 grams) all-purpose flour**
- 2 teaspoons (10 grams) baking powder**
- ½ teaspoon (1.5 grams) kosher salt**

- ½ cup (120 grams) sour cream**
- 2 cups (300 grams) fresh blueberries**
- 2 tablespoons (24 grams) sparkling sugar**
- Lemon Glaze (recipe follows)**

- 1.** Preheat oven to 375°F (190°C). Line 3 baking sheets with parchment paper.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg, beating well. Beat in zest and vanilla.
- 3.** In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, add flour mixture to butter mixture in two additions alternately with all of sour cream, beginning and ending with flour mixture, beating just until combined after each addition. Gently fold in blueberries. Using a ¼-cup spring-loaded scoop, scoop batter and drop 2½ to 3 inches apart onto prepared pans.

(Cookies will spread during baking.) Sprinkle with sparkling sugar.

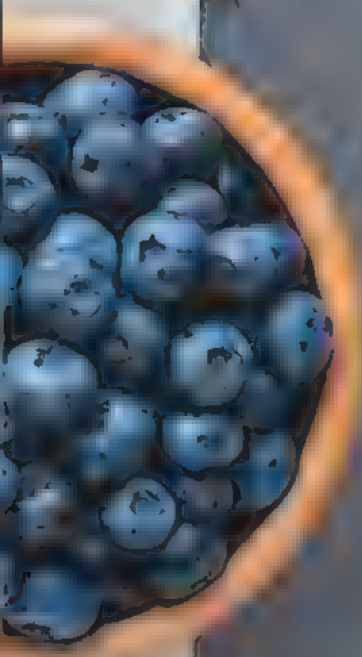
- 4.** Bake until a wooden pick inserted in center comes out clean, about 16 minutes. Let cool on pans for 5 minutes. Remove from pans, and place on a wire rack. Drizzle with Lemon Glaze. Serve warm.

LEMON GLAZE

Makes about ½ cup

- 1⅓ cups (160 grams) confectioners' sugar, divided**
- 1 teaspoon (1 gram) lemon zest**
- 2 tablespoons (30 grams) fresh lemon juice**

- 1.** In a small bowl, whisk together 1 cup (120 grams) confectioners' sugar and lemon zest and juice until smooth. Add remaining ⅓ cup (40 grams) confectioners' sugar, and whisk until thick and smooth. Use immediately.



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GRASSHOPPER DRIP CAKE

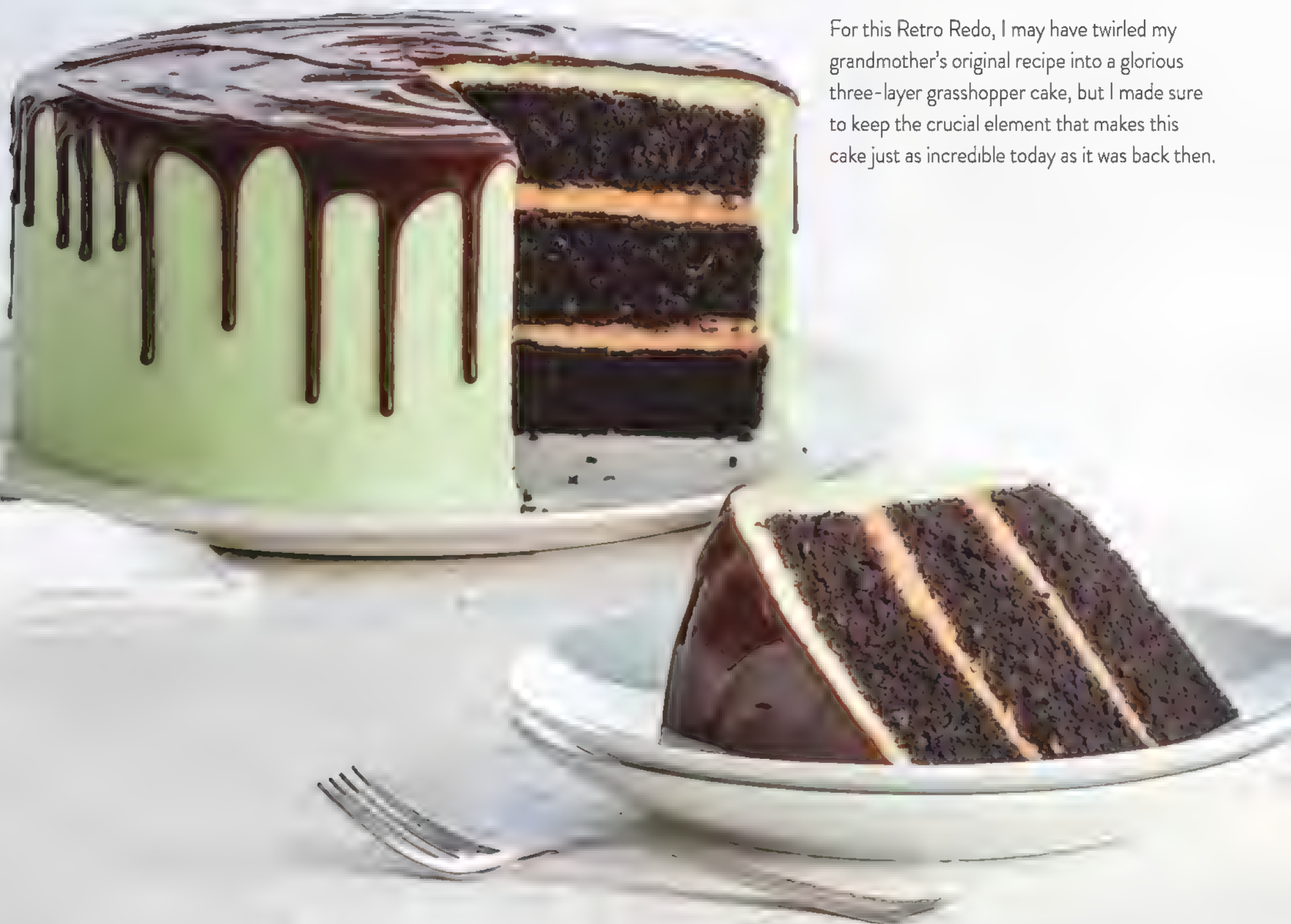
RETRO RECIPES ARE JESSIE SHEEHAN'S THING. HERE, *THE VINTAGE BAKER* AUTHOR REMINISCES ABOUT HER GRANDMOTHER'S CHOCOLATE CAKE AND GIVES IT A MINTY MAKEOVER.

BY JESSIE SHEEHAN

When I was growing up, no one in my home made from-scratch sweets. I celebrated every birthday with a Baskin-Robbins mint chocolate chip ice cream cake, and my brother and I happily ate packaged treats from the grocery store. When we visited my grandmother's house, though, she had freshly baked goods on offer from the moment we arrived until we departed with wax paper-wrapped chocolate chip cookies and challah in tow.

Of all the treats my grandmother baked for us in her tiny galley kitchen, it was her chocolate sheet cake that I loved the most. Served with a dusting of confectioners' sugar, it was the moistest cake I'd ever had. As a child, I never thought to ask my grandmother what made her chocolate cake so fudgy and dense. Years later, I came across the recipe when going through her collection and discovered the key ingredient to its amazing texture: mayonnaise.

For this Retro Redo, I may have twirled my grandmother's original recipe into a glorious three-layer grasshopper cake, but I made sure to keep the crucial element that makes this cake just as incredible today as it was back then.



THE REDO

GRASSHOPPER DRIP CAKE

Makes 1 (8-inch) cake

Named for its minty hue, the traditional grasshopper dessert is green and topped with chocolate fudge and whipped cream. Mayonnaise makes this rendition of the cake especially fudgy. It's not too sweet and deeply dark (thanks to black cocoa powder). The fluffy American buttercream is flavored in two ways: milk chocolate on the inside of the cake and minty green on the outside.

- 2 cups (480 grams) hot water (212°F/100°C)**
- ⅔ cup (57 grams) black cocoa powder***
- ⅓ cup (28 grams) Dutch process cocoa powder**
- 1 tablespoon (4 grams) instant espresso powder**
- 1½ cups (315 grams) full-fat mayonnaise***
- 1 cup (200 grams) granulated sugar**
- 1 cup (220 grams) firmly packed light brown sugar**
- 2 large eggs (100 grams)**
- 1 teaspoon (4 grams) peppermint extract**
- ½ teaspoon (2 grams) vanilla extract**
- 3 cups (375 grams) all-purpose flour**
- 2 teaspoons (10 grams) baking powder**
- 1 teaspoon (6 grams) table salt**
- ¼ teaspoon (1.25 grams) baking soda**
- Milk Chocolate and Minty Green Buttercreams (recipe follows)**
- Dark Chocolate Mint Ganache (recipe follows)**

- 1.** Preheat oven to 350°F (180°C). Butter 3 (8-inch) round cake pans; line bottom of pans with parchment paper.
- 2.** In a small bowl, whisk together 2 cups (480 grams) hot water, cocoa powders, and espresso powder until smooth. Let cool slightly.
- 3.** In the bowl of a stand mixer fitted with the paddle attachment, beat mayonnaise and sugars at medium speed until smooth, about 2 minutes. Reduce mixer speed to low. Add eggs, one at a time, beating well after each addition. Beat in extracts.
- 4.** In a medium bowl, whisk together flour, baking powder, salt, and baking soda. Gradually add flour mixture to mayonnaise mixture alternately with cocoa mixture, beginning and

ending with flour mixture, beating just until combined and stopping to scrape sides of bowl after each addition. Divide batter among prepared pans (about 2⅔ cups [590 grams] in each).

5. Bake until a wooden pick inserted in center comes out with a moist crumb or two, 18 to 22 minutes, rotating pans halfway through baking. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Trim and level domed cake layers.

6. Place a cake layer on desired cake plate. Spread half of Milk Chocolate Buttercream onto bottom cake layer, and top with another layer. Spread remaining Milk Chocolate Buttercream onto second layer, and top with final layer, pressing gently to adhere.

7. Crumb coat cake with Minty Green Buttercream, and refrigerate for 15 minutes. Spread remaining Minty Green Buttercream on top and sides of cake. Refrigerate for 30 minutes.

8. To create a drip effect, use a spoon to scoop up a bit of Dark Chocolate Mint Ganache, and beginning very close to edge of top of cake, let it drip off spoon in a stream down side of cake. (If drip speeds along and pools at bottom, it is not ready and needs to cool a bit more before you continue.) To cover entire cake in drips, slowly move around top of cake with your spoon, pouring tiny streams of chocolate as you go. You can pour more or less Dark Chocolate Mint Ganache from spoon, depending on if you want longer drips or shorter ones. Once you have completed all drips, using a small offset spatula, cover top of cake with remaining Dark Chocolate Mint Ganache. Refrigerate before serving.

**I used King Arthur Flour Black Cocoa Powder and Hellman's Real Mayonnaise.*

MILK CHOCOLATE AND MINTY GREEN BUTTERCREAMS

Makes about 6 cups (about 2 cups Milk Chocolate Buttercream and about 4 cups Minty Green Buttercream)

- ¼ cup (43 grams) milk chocolate chips**
- 1½ cups (340 grams) unsalted butter, room temperature**

- Scant ½ teaspoon (2.5 grams) table salt**
- 4 cups (480 grams) confectioners' sugar**
- ⅓ cup (80 grams) heavy whipping cream**
- ½ teaspoon (2 grams) vanilla extract**
- 1½ teaspoons (6 grams) peppermint extract**
- 3 drops liquid green food coloring**

1. Place chocolate chips in a small microwave-safe bowl. Microwave on high in 30-second intervals, stirring between each, until melted and smooth. Let cool.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at low speed until smooth. Slowly add 1 cup (120 grams) confectioners' sugar, and then one-fourth of cream, beating until smooth. Continue adding confectioners' sugar and cream in this manner until smooth and fluffy.

3. Once all sugar and cream are incorporated, increase mixer speed to medium, and beat for 5 minutes. Add vanilla, and beat to combine. Place 2 cups frosting in a small bowl. Add cooled melted chocolate, and whisk to combine. Set aside.

4. Add peppermint extract and food coloring to remaining frosting, and beat at medium speed until combined. Use immediately.

DARK CHOCOLATE MINT GANACHE

Makes about ¾ cup

- ½ cup (85 grams) 63% cacao extra-dark chocolate chips**
- ½ cup (120 grams) heavy whipping cream**
- ¼ teaspoon peppermint extract**

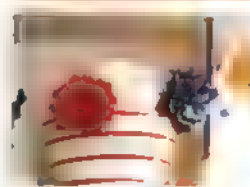
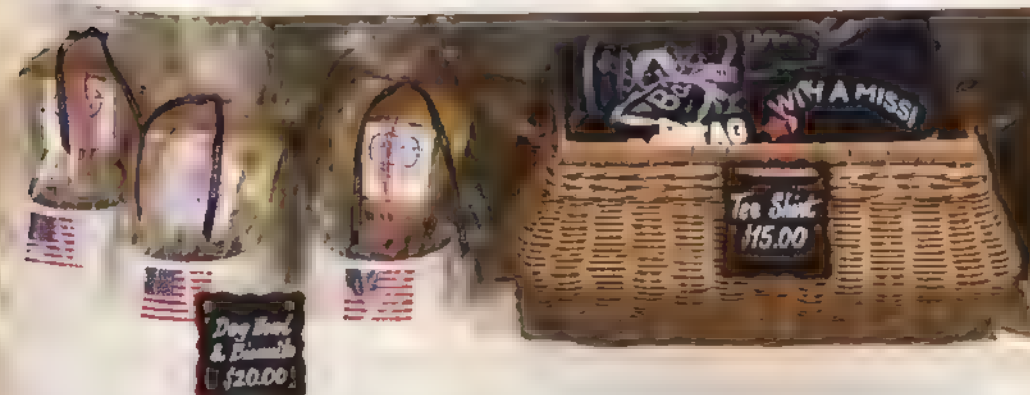
1. In the top of a double boiler, combine chocolate chips and cream. Heat over medium heat, whisking until smooth. Remove from heat, and whisk until mixture just begins to thicken, 20 to 30 seconds. Whisk in peppermint extract. Use immediately.

Have an heirloom recipe you want to see updated? In every issue, we're revamping one lucky reader's beloved vintage recipe. Email submissions to bakefromscratch@hoffmanmedia.com. Visit bakefromscratch.com/wanted-retro-recipes for entry details. 📧

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DOG TAG BAKERY



BAKING FOR THE RED, WHITE & BLUE



AT DOG TAG BAKERY, VETERANS RECEIVE A CHANCE TO JUMP-START A NEW CIVILIAN CAREER WHILE BAKING PASTRIES AND PULLING SHOTS OF ESPRESSO

BY KYLE GRACE MILLS
PHOTOGRAPHY COURTESY OF DOG TAG BAKERY

As our nation's capital, Washington, DC, is inevitably associated with political intrigue and power, but it's also a place of patriotism, compassion, and heart. The latter three come to life at Dog Tag Bakery. A stark white building with a bright blue awning, this conspicuous Georgetown neighborhood bakery specializes in offering warm service and even warmer baked goods. Visitors will be struck by two things immediately. The first is the mod chandelier that glitters not with crystal but with cool metal, a collection of about 3,500 dog tags, each one representing a \$125 donation from a patron. The second is the million-watt hospitality.

Chances are that the affable person who hands you a sugar-crusted scone or buttercream-frosted cake has already served you in a less direct yet much more powerful way. Staffed by service-disabled veterans, military spouses, and caregivers, Dog Tag Bakery is a new home for those who have served their country and are looking for a way back into a working civilian life. Lucky for them, it starts here.

The Dog Tag Bakery fellowship is designed as a “living business school,” a hands-on, immersive program that might be too intense for the average civilian but seems just the right pace for former military members. “It’s like every day there was something new, with these incredible business leaders coming in to teach us how to be entrepreneurial superheroes. Then there were the finance classes, the accounting classes, the business classes—every day was just wild,” says Erinn Roth, a fellow from the summer 2018 program.

The unprecedented program is the brainchild of the late Father Rick Curry, a bread-baking Jesuit, and Connie Milstein, a real estate maven with a professional wheelhouse of cookie recipes. The program gained steam once it partnered with neighboring Georgetown University, which helps offer courses and classrooms for the fellows. Beyond schooling the veterans on how to launch their dreams in a smart way, the fellowship is interested in a bit of reprogramming. If the military is all about transforming a group of people into a cohesive unit, the Dog Tag Fellowship is about reclaiming some of that precious individuality. That’s where the stage comes in. The bakery has a small raised stage in the center, an important contribution from Father Curry, where fellows are required to practice public speaking and learn to deliver a speech on their personal story.

So, who are some of these individuals and what are their stories? A great place to start is with the effervescent Erinn. After serving “24 years and 15 days” in the military, Erinn knew her future was in baking—she just didn’t have the first clue as to how to turn that dream into a reality. Enter Dog Tag Bakery, which seemed tailor-made to help her focus her aspirations. The one mantra she heard again and again was “Think bigger.” After Erinn helped serve lunch to former President Barack Obama and former Vice President Joe Biden that summer in 2018, she began to take that mantra very seriously. Not even a year after the program, Erinn has taken her catering business, Ms. Jo’s Petite Sweets, to new heights and is just months away from opening her first brick-and-mortar in Alexandria, Virginia.





GO THERE

Dog Tag Bakery
3206 Grace St. NW
Washington, DC
202.407.9609
dogtagbakery.com







Then there's Josh Lambert, a veteran who suffered a stroke a few years before enrolling in the spring 2019 program. In the final month of the program, he found himself in the kitchen, turning out chocolate chip cookies. From there, he collaborated with three other fellows in the program to create a brand-new pastry to be baked and sold at the bakery. "After my stroke in 2016, my brain was completely rewired. I lost who I was. With Dog Tag's holistic approach, they were able to direct me toward what I wanted," Josh says.

That is precisely what's happening behind closed kitchen doors—at the bakery storefront, the sweet works are more easily viewed. There's an ever-rotating pastry menu, with new items reflecting the creative synergy of new fellows. One month, you could taste a Cherry Blossom Tart; the next, an Oreo cookie-packed cream pie will take its place. Even with all the healthy change, you can always count on a few standbys, recipes that Connie has lovingly bestowed to the program for exclusive use. Longtime patrons are big fans of her cult sugar cookies and beloved brownie recipe. Said brownie recipe even starred in an enormous Dog Tag Brownie initiative. Sold in more than 8,000 Starbucks locations during April 2018 to raise awareness for veterans, the baked and packaged brownie was just like Connie's original, only this fudgy beauty was dipped in dark chocolate and rolled in a salted potato chip crumble. A quarter of a million brownies later, and it's safe to say that quite a few more people know about the worthy cause.

Eating at Dog Tag Bakery can be a visceral experience. You'll take note of the colorful palate of the bakery, the exposed red brick running alongside bright white counters, cupboards, and tables, with navy and red chairs to complete the red, white, and blue theme. And one can easily be dazzled by the pastry display case with its sparkling sugar-coated cookies and perfectly golden-brown pastries. But what you might miss are the wide aisles and the automatic doors—small touches that make the bakery accessible to disabled visitors and veteran staff alike. It's a thoughtfulness that runs underneath the surface of everything at Dog Tag Bakery.

Dog Tag Bakery is a two-fold gift: an opportunity for Americans to give back and a way for veterans to find their footing. Take the signature Dog Tag chandelier. It's a humble symbol of the veterans who pass through the program, yes, but it is also a mark of the overwhelming and steady stream of support from civilians. Next time you're in Washington, stop by the bakery and try a new baked good that was made by the hands of someone who's served this country. Consider it a part of your patriotic duty.

Bake yourself a batch of Dog Tag Bakery's signature Trail Mix Scones! Go to bakefromscratch.com/trail-mix-scones for the recipe. 🍪

HEILALA VANILLA BERRY PAVLOVA

We're bringing this classic New Zealand dessert to our summer tables when the weather in the northern hemisphere is comparable to the Yuletide season in New Zealand. These conditions are ideal for creating crisp, billowing meringue. This Vanilla Berry Pavlova receives heightened vanilla flavor from New Zealand's own Heilala Vanilla, with Heilala Pure Vanilla Extract lending smoothness to the airy meringue base while Heilala Vanilla Paste adds a vanilla bean seed-flecked punch to the indulgent mascarpone filling.

Makes 1 (12-inch) Pavlova

- 1 cup (about 223 grams) egg whites, room temperature**
- 1 teaspoon (4 grams) Heilala Pure Vanilla Extract**
- ½ teaspoon (3 grams) cream of tartar**
- ¼ teaspoon kosher salt**
- 2 cups (400 grams) granulated sugar, divided**
- 1 tablespoon (8 grams) cornstarch**
- 1½ cups (200 grams) fresh strawberries, hulled and halved**
- 1 cup (100 grams) fresh blackberries**
- 1 cup (100 grams) fresh blueberries**
- 1 cup (225 grams) cold mascarpone cheese**
- ½ cup (80 grams) cold heavy whipping cream**
- 2 teaspoons (12 grams) Heilala Vanilla Bean Paste**

1. Preheat oven to 225°F (107°C). Line a large baking sheet with parchment paper. Using a pencil, draw a 10-inch circle on parchment; turn parchment over.

2. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites, vanilla extract, cream of tartar, and salt at medium-high speed until foamy, about 1 minute. Increase mixer speed to high. Add 1½ cups (300 grams) sugar in a slow, steady stream, beating until glossy, stiff peaks form, 2 to 4 minutes, depending on humidity. Add cornstarch, and beat until well combined, about 10 seconds. Spoon meringue onto circle on parchment. Using the back of a large spoon, spread meringue into a 10-inch disk, pressing in center to form a well with a raised 2-inch border. (Meringue will expand during baking.)

3. Bake until set and dry, 1½ to 2 hours. (Meringue will be very lightly colored and should feel dry to the touch, not tacky or sticky.) Turn oven off, and let meringue stand in oven with door closed for 1½ hours. Remove from oven, and let cool completely on pan.

4. In a large bowl, toss together strawberries, blackberries, blueberries, and ¼ cup (50 grams) sugar. Let stand for 15 minutes.

5. In the bowl of a stand mixer fitted with the whisk attachment, beat mascarpone, cream, vanilla bean paste, and remaining ¼ cup (50 grams) sugar at medium-high speed until soft peaks form. (Do not overbeat.)

6. To serve, place meringue on a serving platter. Fill center with mascarpone mixture, and top with berries. Serve immediately.



FROM SOURCE TO SPICE CABINET – WHAT SETS HEILALA VANILLA APART?

The global market for pure vanilla is considered to be small, by some estimates just two percent of the global vanilla trade.

The main competition pure vanilla faces is from synthetic vanilla which globally accounts for more than 90 percent of vanilla flavoring.

Typically pure vanilla is traded as a commodity similar to cocoa and

coffee passing through many sets of hands. Customers today are demanding to know more about the ingredients they're consuming, they want to know exactly what's in their food, how it was sourced and produced.

Heilala is a connected ecosystem, a direct and ethical integrated supply chain that ensures we are invested in every part of the vanilla process.

We are all about people and ensuring that we create the very

best vanilla of consistent quality, for bakers along with a reliable, steady industry for the farmers and communities that produce it - from Source to Spice Cabinet.

Made with care,
because you bake with care.

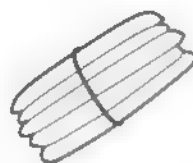
Jennifer Boggiss
CEO and Co-Founder
Heilala Vanilla

HEILALA'S DIRECT SUPPLY CHAIN RESULTS IN HIGH QUALITY, CONSISTENT PRODUCTS



1. GROWING

Vanilla orchid plants bear a small, creamy flower and must be hand pollinated. All our weeding, mulching, pollinating, picking, drying, curing and grading is completed by hand.



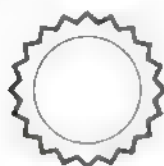
2. HARVESTING

Approximately nine months after pollination our mature, green beans are ready to be picked. The beans have no flavor or aromatics of vanilla at this stage.



3. CURING

Once picked, the green beans are blanched in boiling water which starts the chemical reaction to develop the vanilla flavor followed by a sweating process.



4. DRYING

The vanilla beans are turned hourly whilst drying under the South Pacific sun every day for three months where the vanilla flavor develops and intensifies.



5. PROCESSING

Our vanilla beans are aged and filtered for three months. Once the 200+ flavor compounds are extracted, our range of vanilla products are created at various concentrations.



6. MARKETING

Heilala's pure vanilla products are shipped around the world to chefs and bakers who appreciate high quality ingredients.

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from the pantry

YEAST

UNDERSTAND THE LIVING INGREDIENT THAT HELPS DOUGH RISE TO THE OCCASION

BY KYLE GRACE MILLS

PHOTOGRAPHY BY NICOLE DU BOIS

STYLING BY SIDNEY BRAGIEL



S*accharomyces cerevisiae*. It sounds like a baker's incantation—and in many ways, it is. In actuality, this elongated mash-up of Latin and Greek (which translates roughly to “sugar fungus of beer”) is the scientific name for baker's yeast. This microscopic fungus breaks down starch into simple sugars and then devours those same sugars and expels carbon dioxide and alcohol—all with the kind of mindless efficiency signature to single-celled organisms. Through this tasty process of fermentation, yeast creates flavorful, air pocket-rich bread. Lest you take the miracle of leavened bread for granted, know that this chemical reaction has taken more than 5,000 years to comprehend and master.

Yeast has been around much longer than humans—give or take 350 million years—but the first use of wild yeast in bread likely occurred 5,000 years ago in ancient Egypt, where the earliest ruins of baking chambers and milling stones have been found. But even though yeasted bread-baking appears to be an ancient practice, the cause behind the rising effect remained inexplicable. Wild yeast used by bakers often came from their brewers and was called many different names, like “emptins,” referring to leftover yeast slurry from cider and beer, or beer “wort,” a mix of leftover grains and mash from the brewing process. Once wild yeast took root in the dough, bakers would recycle parts of the “old dough” into new bread recipes in a system very similar to sourdough starter. It worked, if in a slightly inefficient way that limited the scale and production of the bread-baking process.



Taming the wild yeast strains into the commercial, cultivated yeast we use today could only come about with innovations in the world of microbiology. If seeing is believing, we didn't really believe in yeast until 1680, when Antonie van Leeuwenhoek invented a microscope with the highest magnification ever seen at the time and documented the tiny cells that make up the infinitesimal organisms. Of course, seeing something and understanding how it works is another conversation. Enter the scientific studies of Louis Pasteur. In 1857, Pasteur recognized yeast as a living organism and, more important, its vital role in the fermentation of beer and bread. By defining the basic chemical reaction, Pasteur provided the key to unlocking the cultivation of yeast.

With this newfound insight into the nature of the yeast beast, other scientists were able to begin refining the method of producing and packaging it. Austrian and Dutch brewers began selling it in a compact square of fresh compressed yeast, sometimes called cake yeast because it was sold in solid "cakes." They raised bread much like a starter does but required little to no maintenance beyond storing in a cool, dry place. One such beer brewer, Charles L. Fleischmann, brought a similar cake yeast to American audiences in 1876 at the Centennial Exposition in Philadelphia, Pennsylvania. Nearly 10 million visitors quickly became acquainted with his exhibition, the *Model Vienna Bakery*, and the amazing ingredient that made his bread possible. You can still order cake yeast online from Fleischmann's and Red Star, but know you'll need to use it quickly (within two weeks of purchasing) and keep it refrigerated.

Flash forward to the 20th century and the birth of modern dried yeast, those small granules that have the appearance and color of sand. Active dry yeast is basically live yeast cells

protected within a coat of dried, dead yeast cells. With a long shelf life and a twice-as-fast rise, active dry yeast was a game changer for both home bakers and commercial bakeries. Because of its tough outer case, active dry yeast needs to be rehydrated with a soak in warm water or milk before becoming active (see *Proofing Your Yeast*). Then came the 1973 invention of the fast and furious dried instant yeast by Lesaffre, the French parent company of Red Star. With even tinier granules and a much higher amount of live yeast in each grain, instant yeast does not need rehydration and can be added straight to most doughs.

A resurgence in sourdough popularity (see our *Essential Sourdough*, page 33) has been an epic return to the Old-World bread leavened by wild yeast strains. It's become an exact science bordering on obsession, with entire cookbooks devoted to creating, nurturing, and using a sourdough starter. This exodus for sourdough has inspired the commercial yeast purveyors as well. Combining the best of both worlds, Red Star Yeast has created a revolutionary blend of dried yeast and dried sourdough starter, hoping to bring that signature sourdough flavor into the realm of convenience baking.

The power of yeast still seems like some kind of wild magic, even when you know the science behind it. From the buttered brioche of Paris, France, to the tangy sourdough of San Francisco, California, it all begins with one strain of fungus. This microscopic, single-celled organism's far-reaching impact on the diverse world of leavened bread recalls the words of William Blake: "To see a World in a Grain of Sand."

PROOFING YOUR YEAST

A good way to test the viability of your active dry yeast? Proof it. The process: Dissolve your yeast in lukewarm milk or water (100°F/38°C to 110°F/43°C) with about 1 teaspoon sugar. After 10 minutes, the mixture should be foaming as the yeast begins to awaken, consuming the sugar and releasing bubbles of carbon dioxide. If there's no bubbling even after 20 minutes, the yeast has expired.

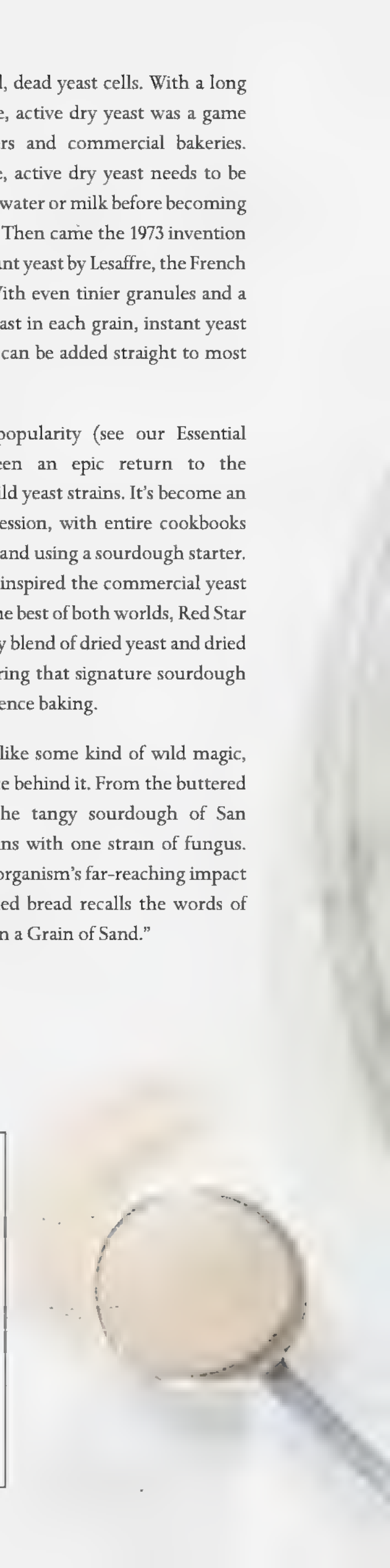
BAKE WITH YEAST

In this issue, don't miss:

Instant Sourdough Yeast
Shortcut Sourdough Boule,
page 43

Active Dry Yeast
Berry-Filled Sourdough
Discard Doughnuts, page 51

Instant Yeast
Peanut Butter-Chocolate
Babkas, page 59





the essential . . . SOURDOUGH

FROM BUILDING YOUR STARTER TO SHAPING YOUR DOUGH, LEARN TO BAKE
YOUR OWN NATURALLY FERMENTED, GOLDEN-CRUSTED SOURDOUGH BOULE



There's more than just wild yeast in sourdough—there's wild spirit. Unsurprisingly, this particular loaf has been intrinsic to the American pioneer identity. California gold prospectors carried their starters in their backpacks, traveling from camp to camp with their magical “sponge,” as they called it, the base for biscuits, flapjacks, and, yes, bread. The first American settlers in the Alaskan Klondike region knew that sourdough starter was the only leaven to be had within 1,000 miles. Then came the commercial bakery boom of the 20th century, and naturally leavened bread faded into obscurity. Luckily for bakers everywhere, the artisan bread boom—championed by the likes of Tartine in San Francisco, California—has led to a modern-day sourdough renaissance.

Distinguished by a dramatic open crumb, chewy golden crust, and signature tangy flavor, sourdough is a significant benchmark in the baker's journey. It's a test of the baker's patience and dedication, requiring one to nurture and build a starter, a microbe-rich flour-and-water mixture that's been fermented and fed for several weeks. You should love it like a child or, at the very least, a cherished pet. Then you need to sacrifice a part of this precious thing—only a tablespoon, don't worry—to be baked into an air-pocked boule that has equal parts height, texture, and taste. With our in-depth guide, we're demystifying the incredible but easy process. Soon, you'll be on your way to becoming a bona fide sourdough obsessive. Don't say we didn't warn you.



THE STARTER

CALL IT THE MOTHER, THE CULTURE, THE STARTER, OR YOUR OWN PET NAME—THIS IS THE CORNERSTONE OF ALL SOURDOUGH BREAD

Tools & Ingredients

Clear Glass Jar or Container: The starter will live—literally—in this container, so choose a high-quality glass container with plenty of room to grow. To track the rise and fall of the starter, place a rubber band around the glass jar at the original sourdough starter line on day one.

Digital Scale: This is essential for calculating the proper amount of each ingredient to add or discard.

Flour: We use a 50/50 blend of bread flour and whole wheat flour.

Water: Distilled or purified water, but depending on the quality of your local water, tap is fine, too.

Terms to Know

Hydration Level: This describes how much water is in a recipe in relation to flour. Our starter has a 100% hydration level, which means that there are equal parts water to flour (1:1 ratio).

Fermentation: The starter is basically flour and water that have gone through the process of fermentation, during which time the good bacteria and wild yeast present in the air and the flour are left to go through respiration. The mixture will begin to release carbon dioxide and ethanol—a sign of naturally forming yeast working some magic.

Feeding: After the first two-day rest for your sourdough starter, every day you'll discard half (180 grams the first time) of the mixture and then replenish with the same amount of water and of flour mixture (180 grams each the first time). This is called feeding your starter. We use a 1:1:1 feeding ratio, meaning whatever is left of your starter after discarding (say, 100 grams) must be replenished by equal parts water (100 grams) and flour mixture (100 grams). Feed at the same time each day.

Leaven: A blend of water, flour, and sourdough starter, this mixture is sweeter and milder than pure sourdough starter.

How to Start Your Sourdough Starter

THREE INGREDIENTS, TWO WEEKS, ONE FORMULA: THIS IS HOW YOU MAKE A STARTER.

DAY 1 | MIX: 180 grams room temperature water, 90 grams bread flour, and 90 grams whole wheat flour

REST: 48 to 72 hours, at room temperature, loosely covered with lid or towel

DAY 3 | DISCARD: 180 grams (half) starter mixture

ADD: 180 grams room temperature water, 90 grams bread flour, and 90 grams whole wheat flour

REST: 24 hours, at room temperature, loosely covered with lid or towel

NEXT 2 WEEKS | REPEAT: Every 24 hours, repeat process from day 3 (discarding half and replenishing with the 1:1:1 ratio) for 2 weeks, or until sourdough starter shows consistent activity and rises and falls.



Day 1: Once mixing together water and flour, the starter should have a thick, paste-like consistency. Now you'll let it rest for a full 48 to 72 hours.

Day 3: After two to three days of rest, there should be some activity (namely, bubbles of carbon dioxide and a faint sour, tangy smell). There should be a slightly discolored skin on the surface of your starter. Remove the skin and begin discarding and feeding once a day.

Day 5: At this point, the sourdough culture should be showing significant activity, with plenty of good bacteria creating a noticeable sour smell and plenty of air pockets. In two weeks, it'll begin to rise and fall on a regular basis—this is considered routine behavior and is a mark of a robust, healthy starter.

Leave It to Leaven

The leaven is the final destination for your nurtured sourdough starter. Mix 80 grams water and 80 grams whole wheat/bread flour mixture with 1 tablespoon starter, and let it stand overnight, loosely covered. It should have a milkier, thicker appearance than regular starter and a sweeter aroma. The leaven ensures that you have all the strength of the active bacteria without the acerbic sourness that is signature to the starter.

The Starter Virtues with Joshua Weissman

WITH MORE THAN HALF A MILLION VIEWS ON HIS “THE ULTIMATE SOURDOUGH STARTER GUIDE” YOUTUBE VIDEO, JOSHUA WEISSMAN HAS SHARED SOME STARTER WISDOM WITH QUITE A FEW FIRST-TIME BAKERS. FOLLOW HIS THREE MAIN VIRTUES FOR A FAILPROOF FIRST STARTER.



Be patient. “A lot of people think that if after the second day, there’s no activity, they did it wrong, and they’ll throw it away. Depending on the environment—the temperature, the humidity, etc.—it could take up to two weeks for your starter to really have a regular active rise and fall. Don’t dump it just because you don’t immediately see a difference. So, have patience.”

Keep it simple. “You don’t need specialty or organic flours. You don’t need any fancy equipment. You just need the basics—flour and water—to make something pretty extraordinary. Although a digital scale definitely helps things.”

Be nurturing. “All right, I’m literally that guy that brings my sourdough starter on planes with me for long trips. While that can be extreme, take away this: the more you feed your starter, the happier it is. Storing it in the refrigerator for a period of time is fine, but just remember you’ll have to spend a spell getting it properly active again. Once you do get your starter going, keep a regular feeding schedule, in room temperature conditions, so you can have a more active, flavorful, and aggressive starter.”

Refrigerating Sourdough Starter

Even the most dedicated bakers go on vacation—so what to do with that active sourdough starter? You can cover and store it in the refrigerator for a week without feeding it. When you’re ready to bake with it, keep up a daily feeding schedule for the next week, until it begins to rise and fall at a steady rate again.

SOURDOUGH DISCARD

You can’t just pour your discard down the drain—you did know that, right?—so in the spirit of “waste not, want not,” we worked our discard into a couple of recipes in this issue. Note that both of these recipes call for more discard than a single feeding will yield. To get the large amount needed, save up several days’ worth of discard in the refrigerator. When you’re ready to bake with it, take it out of the fridge and allow it to come to room temperature before using.

Sourdough Discard Brownies
page 112

Berry-Filled Sourdough Discard Doughnuts
page 51



THE DOUGH

YOU'VE CREATED A STARTER AND LEAVEN—NOW IT'S TIME TO FERMENT AND SHAPE THE DOUGH

Tools

Banneton: With such a high-hydration dough, it can be difficult to transport proofed dough from bowl to baking dish. A banneton, made of cane, will easily release dough after proofing.

Kitchen Towels: Made with breathable cotton, kitchen towels are another way to line the banneton to keep the dough from sticking. They also make an excellent cover for proofing dough.

Lame: A lame (pronounced *lahm* or *lam*) will help you score your dough. We prefer it to a razor because we can replace the disposable blade as it dulls, and the handle gives us the best ease of movement and feels like an artist's stylus.

Dutch Oven: For the best oven spring and the crispiest crust, we bake our sourdough boules in an enamel-coated cast-iron Dutch oven. (See Dutch Oven Baking Science on page 38.)

Terms to Know

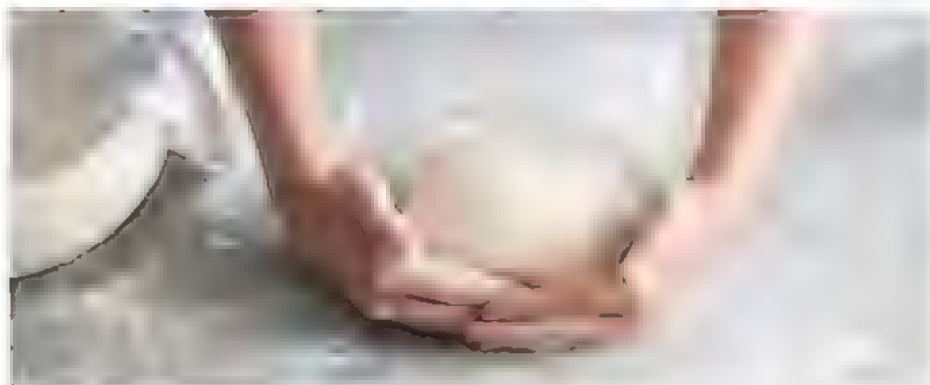
Bulk Fermentation: Before shaping, the dough rests at room temperature for 2 to 2½ hours, giving it time to gain gluten structure and complex flavor.

Cold Fermentation: We offer the option to cold ferment the final dough post-shaping. This will intensify the flavor of the final sourdough boule because cold fermentation enables slower, more complex flavor development. However, a rise at room temperature requires just 3 hours.

Scoring: When we score, or slice, our dough, we're creating a "weak spot," making sure that the gases that rapidly release during oven spring will push in a chosen direction instead of producing an irregularly bubbled top.



[Shaping: Bulk Ferment] Instead of kneading, the dough receives a series of pulls and tucks during the 2- to 2½-hour bulk fermentation process. Once every half hour, give the dough a "turn." To complete a turn, grab underside of dough, stretch it up, and fold it to center of dough. Do this 4 times around the bowl. Each turn stretches the gluten and helps the dough develop a chewy consistency, much in the way a proper kneading would.



[Shaping: Boule] Gently press dough flat into a 9-inch circle. Fold right third of dough over to center; fold left third over first fold. Cover with a kitchen towel, and let rest for 20 to 30 minutes. For final shape, press dough flat again. Grab bottom edge, and gently stretch and fold bottom third over to center. Stretch right side out, and fold right third over to center; repeat with left side. Finish by folding top third over previous folds. Roll loaf away from you, and using both hands, cup dough and pull it toward you to seal. Turn dough 90 degrees, and pull again until a tight, smooth boule forms. Place in a banneton seam side up for final proof.

Dutch Oven Baking Science

Baking bread in a Dutch oven creates a high-heat environment that quickly kills the yeast and forces the bread to rapidly release its gases into an intense wave of steam, a process known as oven spring. Industrial ovens used in professional bakeries do this naturally, but at home, we need help from the Dutch oven lid to trap the steam in with the bread, hydrating the dough, effectively conducting heat and helping it gain extra height. The steam also interacts with the starches on the bread's surface, creating a crust with a subtle gloss. It leads to an epically crusted and crumbed sourdough loaf, every time.







Cheddar Jalapeño
Sourdough



Chocolate Cherry
Sourdough

SOURDOUGH BOULE

Makes 1 round boule

Four simple ingredients combine with one highly cultured leaven to form the ideal sourdough: chewy crust, open crumb, and well-developed flavor. It's the baker's simplest triumph, but for a touch of complexity, try one of our two variations: bittersweet Chocolate Cherry Sourdough and spicy Cheddar Jalapeño Sourdough.

Leaven:

- 1/2 cup (80 grams) lukewarm water (80°F/27°C)**
- 1 tablespoon (16 grams) sourdough starter**
- 1/4 cup plus 1 tablespoon (40 grams) bread flour**
- 1/4 cup plus 1 tablespoon (40 grams) whole wheat flour**

Dough:

- 1 cup plus 3 tablespoons (285 grams) lukewarm water (80°F/27°C)**
- 2 3/4 cups plus 1 tablespoon (357 grams) bread flour**
- 3/4 cup (94 grams) whole wheat flour**
- 1 tablespoon (9 grams) kosher salt**

1. For leaven: In a large bowl, stir together 1/2 cup (80 grams) lukewarm water and sourdough starter. Add flours, and stir thoroughly until smooth and no dry bits of flour remain. Loosely cover bowl, and let stand at room temperature overnight.

2. For dough: In the bowl of a stand mixer fitted with the dough hook attachment, place leaven and 1 cup plus 3 tablespoons (285 grams) lukewarm water. Add flours and salt, and beat at low speed for 4 minutes. Dough will come together and should not tear when pulled.

3. Lightly oil a large bowl. Place dough in bowl. Cover and let rise in a warm, draft-free place (75°F/24°C) until dough feels smooth and soft, 2 to 2 1/2 hours, turning every 30 minutes. (To complete a turn, grab underside of dough, stretch it up, and fold it to center of dough. Do this 4 times around the bowl.)

4. Turn out dough onto a lightly floured surface. Gently press dough flat into a 9-inch circle. Fold right third of dough over to center; fold left third over first fold. Cover with a kitchen towel, and let rest for 20 to 30 minutes.

5. For final shape, press dough flat again. Grab bottom edge, and gently stretch and fold bottom third over to center. Stretch right side out, and fold right third over to center; repeat with left side. Finish by folding

top third over previous folds. Roll loaf away from you, and using both hands, cup dough and pull it toward you to seal. Turn dough 90 degrees, and pull again until a tight, smooth boule forms. Place seam side up in a banneton (proofing basket) or a small bowl lined with a kitchen towel heavily dusted with bread flour. Loosely cover dough with towel, and let rise for 3 hours. (Alternatively, place in refrigerator to cold ferment overnight. Let stand at room temperature for 1 hour before baking.)

6. When dough has 30 minutes left to rise, place a Dutch oven and lid in cold oven. Preheat oven to 500°F (260°C).

7. Turn boule out of banneton or bowl onto a sheet of parchment paper dusted with flour. Dust top of boule lightly with flour. Using a lame or razor blade, score top of loaf. Carefully remove hot Dutch oven from oven; remove lid, and place boule, still on parchment paper, in Dutch oven. Cover with lid, and place back in oven.

8. Immediately reduce oven temperature to 425°F (220°C). Bake for 25 minutes. Remove lid, and bake until deep golden brown and an instant-read thermometer inserted in center registers 205°F (96°C), 5 to 10 minutes more. Immediately remove loaf from Dutch oven, and let cool completely on a wire rack.

VARIATIONS: ADD THE FOLLOWING MIX-INS IN WITH THE FLOURS AND SALT IN STEP 2

CHEDDAR JALAPEÑO SOURDOUGH BOULE

- 1 1/4 cups (171 grams) small (1/4-inch) cubed sharp Cheddar cheese**
- 2 tablespoons (18 grams) diced seeded jalapeño**

1. Proceed with Sourdough Boule recipe, adding cheese and jalapeño with flours and salt in step 2. Continue through step 7.
2. Immediately reduce oven temperature to 425°F (220°C). Bake for 30 minutes. Remove lid, and bake until deep golden brown and an instant-read thermometer inserted in center registers 205°F (96°C), 10 to 15 minutes more. Immediately remove loaf from Dutch oven, and let cool completely on a wire rack.

CHOCOLATE CHERRY SOURDOUGH BOULE

- 3/4 cup (113 grams) chopped 60% cacao dark chocolate**
- 1/2 cup (80 grams) dried cherries**

1. Proceed with Sourdough Boule recipe, adding chocolate and cherries with flours and salt in step 2. Continue through step 7.
2. Immediately reduce oven temperature to 425°F (220°C). Bake for 30 minutes. Remove lid, and bake until deep golden brown and an instant-read thermometer inserted in center registers 205°F (96°C), 10 to 15 minutes more. Immediately remove loaf from Dutch oven, and let cool completely on a wire rack.

SHORTCUT SOURDOUGH BOULE

Makes 1 oval boule

Sourdough without homemade sourdough starter sounds impossible, but this recipe and its revolutionary ingredient—Red Star Platinum Instant Sourdough Yeast—guarantees it. With dried sourdough starter mixed with high-powered yeast, this sourdough boule skips the starter without missing any flavor. For a bit of variety, we swap our round Dutch oven and boule shape for an elongated oval.

4½ cups (572 grams) bread flour
1 (0.63-ounce) package (18 grams) Red Star Platinum Instant Sourdough Yeast
1 tablespoon (9 grams) kosher salt
1¾ cups (420 grams) warm water (105°F/41°C to 110°F/43°C)

1. In the bowl of a stand mixer fitted with the paddle attachment, combine flour, instant sourdough, and salt. Add 1¾ cups (420 grams) warm water, and beat at medium-low speed until a sticky dough forms, about 30 seconds. Cover and

let rise in a warm, draft-free place (75°F/24°C) for 2 hours. Refrigerate for at least 2 hours.

2. Line a sheet pan with parchment paper, and generously dust with bread flour.

3. Turn out dough onto a floured surface.

Gently stretch and fold bottom third over to center. Stretch right side out, and fold right third over to center; repeat with left side. Finish by folding top third over previous folds. Roll loaf away from you, and using both hands, cup dough and pull it toward you to seal. Turn dough 180 degrees, and pull again until a tight, smooth, oval boule forms. (To shape dough into a round boule for a round Dutch oven, see Shaping Boule on page 37.) Place dough seam side down on prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) for 1 hour. (Alternatively, place dough on prepared pan; cover and refrigerate overnight. The next day, remove dough from refrigerator, and let rise in a warm, draft-free place [75°F/24°C] for 1 hour.)

4. When dough has 30 minutes left to rise, place a 5- to 7-quart oval enamel-coated

Dutch oven and lid in cold oven. Preheat oven to 500°F (260°C)

5. Using a lame or razor blade, score top of loaf. Carefully remove hot Dutch oven from oven; remove lid, and place dough, still on parchment, in Dutch oven. Cover with lid, and place back in oven.

6. Immediately reduce oven temperature to 425°F (220°C). Bake for 30 minutes. Remove lid, and bake until an instant-read thermometer inserted in center registers 205°F (96°C), 10 to 15 minutes more. Immediately remove loaf from Dutch oven, and let cool completely on a wire rack.

SHEET PAN METHOD:

Although we prefer the Dutch oven method, each of these recipes can be baked on a sheet pan. To bake on a sheet pan, cover loaf with foil, and tightly seal foil around rim of pan. Bake at 425°F (220°C) for 30 minutes. Uncover and bake until an instant-read thermometer inserted in center registers 205°F (96°C), 10 to 15 minutes more.

Sourdough Made Simple with Zoë François

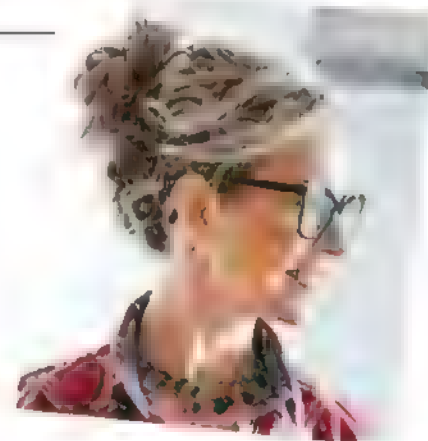
ZOË FRANÇOIS HAS SPENT HER COOKBOOK-WRITING CAREER MAKING BREAD APPROACHABLE AND EASY FOR BEGINNER BAKERS. NOW SHE'S OFFERING THE TOP TIPS ALL NEWBIES SHOULD KNOW BEFORE DIVING IN.

Sourdough takes time, but it's inactive time. "Making sourdough bread is a slow and steady process, but that shouldn't intimidate first-time bakers. The long time periods are inactive, where you basically let the bread work its own fermenting magic. So, it's less about an intense time commitment and more about having a proper schedule in place."

Sourdough should be a fun process, not a perfect one. "Making sourdough can be an intense experience, but it's too much fun not to do it. Think of it: You're growing and nurturing your own yeasted culture; then, you're making your own leavened bread with that culture. And it's not hard! It's just not a perfected journey—every loaf will be different. But that's half the fun, isn't it?"

Your bubbly active sourdough starter? It can be dried! "I have a jar full of sourdough starter chips that I can take with me and give as gifts to friends or to use on the spot for baking. I spread my starter out thinly on a Silpat baking mat, and leave it in the oven with just the light on. Over the next day, it'll dry out, and I'll break it into chips. When I'm ready to use it again, I rehydrate it and feed it over the next few days, and it becomes deliciously active again."

Still intimidated? Try Red Star Platinum Instant Sourdough Yeast. "The incredible thing about the Red Star Platinum Instant Sourdough Yeast is that it has the oomph of flavor from dried sourdough starter and the added insurance of commercial yeast. I've been recommending for years in our cookbooks that if you're trying your first sourdough loaf, add a touch of yeast just as a backup. Now Red Star has the perfect all-in-one packet for you to add to your sourdough." 🍞







BLACK *and* BLUE

STRIKING THE PERFECT BALANCE BETWEEN SWEET AND TART, BLACKBERRIES AND BLUEBERRIES ARE THE YIN TO EACH OTHER'S YANG. WE CELEBRATE THIS LUSCIOUS SUMMER COMBINATION WITH SOURDOUGH DISCARD DOUGHNUTS, JAMMY PALMERS, AND MORE.

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE RECIPE DEVELOPMENT AND FOOD

VANESSA LOCCHIO





Berry Jam Cake
page 52



Berry-Filled Sourdough
Discard Doughnuts
page 51

PRO TIP

This recipe makes enough dough to double the palmier recipe. The dough will keep in the freezer for up to 3 months, so you can be ready to make a batch of palmiers at a moment's notice. Or, roll the dough out into a rectangle for a rustic tomato tart, or wrap it around a wheel of Brie, and bake for the perfect summer appetizer.



BERRY PALMIERS

Makes 24 palmiers

Made of buttery rough puff pastry shaped into an iconic double swirl, palmiers take the crown as the most delicate of French cookies. We filled ours with a homemade blackberry and blueberry jam for a summertime twist on the classic.

½ recipe Rough Puff Pastry Dough (recipe follows)

3 tablespoons (36 grams) turbinado sugar

½ cup (148 grams) Berry Jam (recipe on page 51)

1 tablespoon (8 grams) cornstarch

1. On a lightly floured surface, roll Rough Puff Pastry Dough into a 12-inch square. Sprinkle with turbinado sugar. Using a rolling pin, gently roll over sugar to press sugar into dough. Carefully turn dough over so sugar side faces down.
2. In a small bowl, stir together Berry Jam and cornstarch. Spread jam mixture onto dough. Roll up dough from two opposite sides, jelly roll style, meeting in the middle. Place log on its side on a sheet pan (coiled portions stacked to look similar to a capital “B”). Freeze until firm enough to slice, about 15 minutes.
3. Preheat oven to 400°F (200°C). Line several baking sheets with parchment paper.
4. Place log on its side on a cutting board. Using a serrated knife, cut dough into ½-inch-thick slices. Place slices, cut side up, 2 inches apart on prepared pans. Freeze until firm, 10 to 15 minutes.
5. Bake until bottoms are golden brown, 15 to 20 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 2 days.

ROUGH PUFF PASTRY DOUGH

Makes about 2 pounds

1½ cups (377 grams) cold unsalted butter, cubed

3 cups (375 grams) all-purpose flour

1 tablespoon (9 grams) kosher salt

¾ cup (160 grams) cold ice water

1. Freeze butter for 30 minutes.
2. In the work bowl of a food processor, pulse together flour and salt until combined. Add frozen butter, and pulse until butter is dime-size. With processor running, gradually add ¾ cup (160 grams) cold ice water, processing just until mixture forms a ball. Turn out dough onto a lightly floured surface, and shape into a disk.

Wrap in plastic wrap, and refrigerate for at least 30 minutes.

3. Roll dough into a 20x10-inch rectangle. Fold dough in thirds, like a letter. Turn dough 90 degrees, and repeat procedure twice. Divide dough in half (about 454 grams each), and wrap each half tightly in plastic wrap. Refrigerate for at least 20 minutes or freeze up to 3 months.

HOMESTYLE BERRY PIE

Makes 1 (9-inch) pie

Loaded with fresh berries, this pie gets a touch of warmth from cardamom in the filling. As for that buttery crust—there’s no butter. We added lard to give the crust a tender, melt-in-your-mouth texture (but you can also substitute unsalted butter, if you prefer).

Pie Dough (recipe follows)

1 pound (454 grams) fresh blackberries (about 3 cups)

1 pound (454 grams) fresh blueberries (about 3 cups)

¾ cup (150 grams) plus 2 teaspoons (8 grams) granulated sugar, divided

⅓ cup (43 grams) cornstarch

1 teaspoon (2 grams) ground cardamom

¼ teaspoon kosher salt

1 large egg (50 grams)

1 tablespoon (15 grams) water

1. On a lightly floured surface, roll half of Pie Dough into a 12-inch circle. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Refrigerate until ready to use. On a lightly floured surface, roll remaining Pie Dough into a 12-inch circle. Place on a parchment paper-lined baking sheet, and refrigerate for at least 10 minutes.
2. In a large bowl, toss together blackberries, blueberries, ¾ cup (150 grams) sugar, cornstarch, cardamom, and salt. Spoon filling into prepared crust. Place remaining dough over filling. Trim excess dough; fold edges under. Working your way around edge, gently pinch crust with thumb and knuckle of forefinger to create crimps. Cut several 1-inch

vents in top of dough to release steam. Freeze for 30 minutes.

3. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.

4. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Place pie on prepared pan, and brush top with egg wash. Sprinkle with remaining 2 teaspoons (8 grams) sugar.

5. Bake for 30 minutes. Reduce oven temperature to 350°F (180°C). Loosely cover with foil, and bake until crust is lightly browned and filling is bubbly, about 1 hour and 10 minutes more. Let cool on a wire rack.

PIE DOUGH

Makes 1 (9-inch) double crust

3 cups (375 grams) all-purpose flour

2 tablespoons (24 grams) granulated sugar

½ teaspoon (1.5 grams) kosher salt

1 cup (227 grams) cold lard, cubed

5 to 7 tablespoons (75 to 105 grams) cold ice water

1. In the work bowl of a food processor, pulse together flour, sugar, and salt until combined. Add cold lard, and pulse until mixture is crumbly. With processor running, add 5 tablespoons (75 grams) cold ice water in a slow, steady stream until combined and dough comes together. Add remaining 2 tablespoons (30 grams) ice water, if needed. Turn out dough, and divide in half. Shape each half into a disk, and wrap in plastic wrap. Refrigerate for at least 30 minutes.



BERRY-FILLED SOURDOUGH DISCARD DOUGHNUTS

Makes about 12 doughnuts

The secret to these fluffy, tangy doughnuts? Sourdough discard-enriched dough. Plus, we give you two indulgent fillings to mix and match—our homemade Berry Jam and our berry-scented crème fraîche—so you can choose your own doughnut experience.

- ¼ cup (60 grams) warm water (105°F/40°C to 110°F/43°C)**
- 1 package (14 grams) active dry yeast**
- 6 cups (750 grams) all-purpose flour, divided**
- 1 cup (240 grams) warm milk (105°F/40°C to 110°F/43°C)**
- ¾ cup (188 grams) sourdough starter discard, room temperature**
- 3 cups (600 grams) granulated sugar, divided**
- 2 large eggs (100 grams)**
- ¼ cup (76 grams) unsalted butter, softened**
- 1½ teaspoons (4.5 grams) kosher salt**
- Vegetable oil, for frying**
- 2 cups (340 grams) Berry Crème Fraîche (recipe follows) or ½ cup (148 grams) Berry Jam (recipe follows)**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, stir together ¼ cup (60 grams) warm water and yeast by hand. Let stand until mixture is foamy, about 5 minutes. Add 3 cups (375 grams) flour, warm milk, sourdough discard, ½ cup (100 grams) sugar, eggs, butter, and salt, and beat at medium speed until smooth, about 3 minutes. Beat in enough remaining 3 cups (375 grams) flour, starting with around 1 cup (125 grams), until a soft dough forms. (Dough will be sticky.) Switch to the dough hook attachment. Beat at medium speed until dough is smooth and elastic, 6 to 8 minutes.
- 2.** Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
- 3.** Line baking sheets with parchment paper.
- 4.** Lightly punch down dough, and turn out onto a lightly floured surface, and roll to ½-inch thickness. Using a ¾-inch round cutter dipped in flour, cut dough, and place 1½ inches apart on prepared pans. Loosely cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 2 hours.
- 5.** Place remaining 2½ cups (500 grams) sugar in a shallow dish. In a skillet or deep fryer, pour oil to a depth of 2 inches, and heat over medium heat until a deep-fry thermometer registers 350°F (180°C).
- 6.** Fry doughnuts, two at a time, until golden brown, 1½ to 2 minutes, turning every 30 seconds. Transfer hot doughnuts to sugar, turning to coat. Let cool completely on a wire rack.

- 7.** Using a small knife, cut a slit in the side of each doughnut. Place Berry Crème Fraîche or Berry Jam in a pastry bag fitted with a round tip. Pipe filling into doughnuts. Serve immediately.

BERRY CRÈME FRAÎCHE

Makes about 2 cups

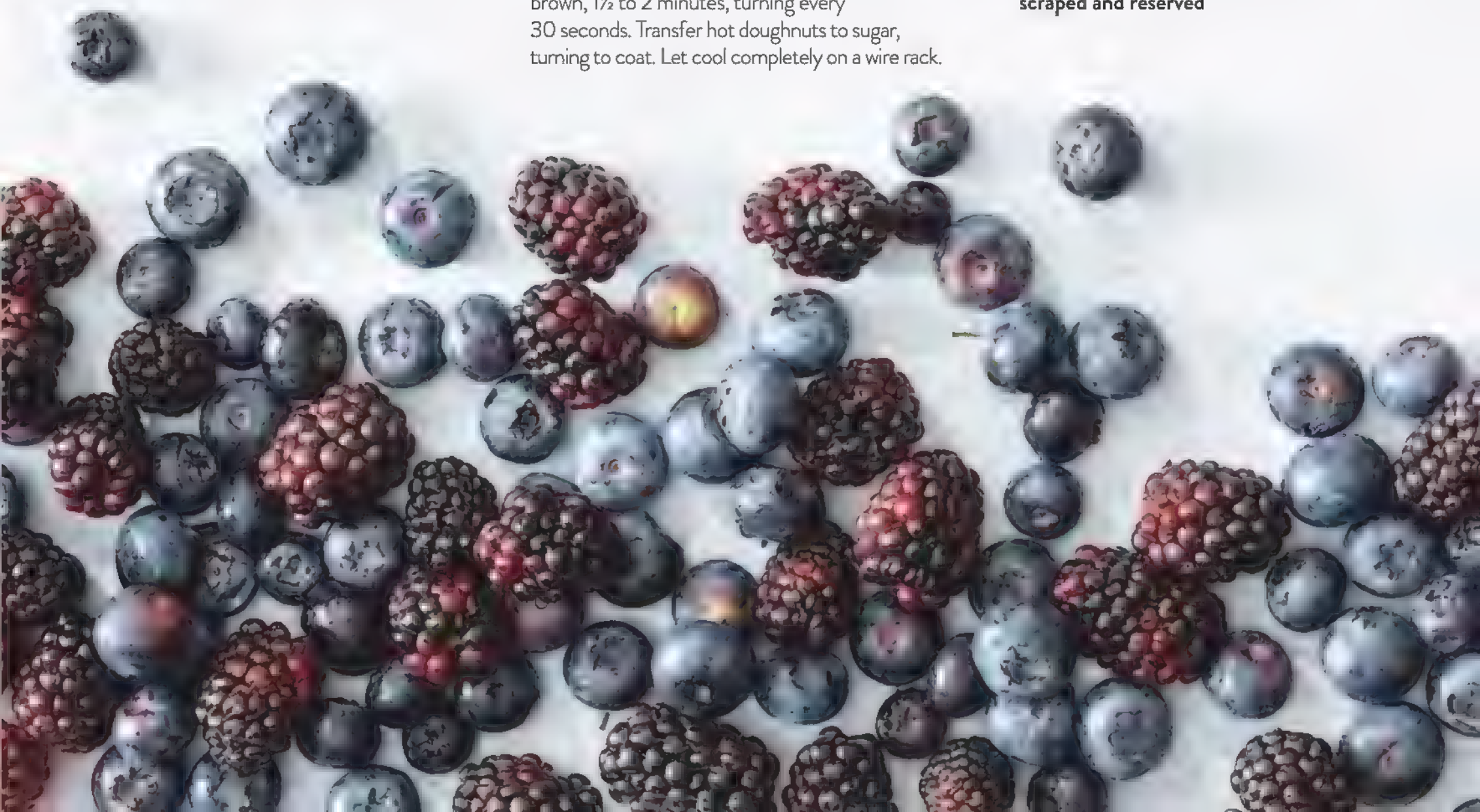
- 1 cup (240 grams) cold crème fraîche**
- ¼ cup (80 grams) cold heavy whipping cream**
- ¼ cup (30 grams) confectioners' sugar**
- 2 tablespoons (53 grams) Berry Jam (recipe follows)**

- 1.** In the bowl of a stand mixer fitted with the whisk attachment, beat all ingredients at high speed until mixture thickens and holds its shape, 1 to 2 minutes. Cover and refrigerate until ready to use.

BERRY JAM

Makes about 3 cups

- 18 ounces (510 grams) fresh blackberries (about 3½ cups)**
- 14 ounces (397 grams) fresh blueberries (about 2½ cups)**
- 2 cups (400 grams) granulated sugar**
- ¼ cup (60 grams) almond liqueur**
- 1 vanilla bean, split lengthwise, seeds scraped and reserved**



1. In the container of a blender, process blackberries until puréed. Strain through a fine-mesh sieve into a medium bowl, discarding seeds. Place $1\frac{1}{2}$ cups (400 grams) blackberry juice in a medium Dutch oven. Add blueberries, sugar, almond liqueur, and vanilla bean and reserved seeds, stirring to combine. Let stand for 30 minutes

2. Bring berry mixture to a boil over medium heat. Cook, stirring frequently, until mixture is thickened and jam leaves a trace when a spoon is dragged across bottom of pot, 20 to 25 minutes. Remove from heat, and let cool for 1 hour. Transfer jam to a clean jar. Jam will keep refrigerated for up to 2 weeks.

BERRY JAM CAKE

Make 1 (9 inch) cake

In this one-layer stunner, the pillowy butter cake gets subtle spice from ground ginger while a layer of blackberry and blueberry jam filling adds sweetness to every bite. Topped with sugar for extra crunch, this is the effortless, elegant dessert your summer soirées have been waiting for.

- $\frac{3}{4}$ cup (222 grams) Berry Jam (recipe precedes)
- 2 tablespoons (16 grams) cornstarch
- $\frac{3}{4}$ cup (170 grams) unsalted butter, softened
- $1\frac{1}{4}$ cups (250 grams) plus 1 tablespoon (12 grams) granulated sugar, divided
- 2 large eggs (100 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract*

- $2\frac{3}{4}$ cups (344 grams) all-purpose flour
- $1\frac{1}{2}$ teaspoons (7.5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (2 grams) ground ginger
- $1\frac{1}{4}$ cups (300 grams) sour cream, room temperature

Garnish: fresh blackberries, fresh blueberries

1. Preheat oven to 350°F (180°C). Butter and flour a 3-inch-tall, 8-inch-round cake pan. Wrap outside of pan with foil, shiny side out. Trim edges of foil even with rim of pan. (This prevents the bottom and sides of the cake from getting too dark.)

2. In a small bowl, stir together Berry Jam and cornstarch. Set aside.

3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and $1\frac{1}{4}$ cups (250 grams) sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

4. In a medium bowl, whisk together flour, baking powder, salt, and ginger. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream, beginning and ending with flour mixture, beating just until combined and scraping sides of bowl after each addition. (Batter will be thick.)

5. Spoon $2\frac{1}{4}$ cups (about 531 grams) batter into prepared pan. Using a small offset spatula, spread batter in pan, and smooth top. Spoon

jam mixture onto batter. Using an offset spatula, spread jam mixture to within $\frac{1}{2}$ inch of edges of pan. Spoon remaining batter onto jam mixture, smoothing top with offset spatula

6. Bake for 30 minutes. Sprinkle with remaining 1 tablespoon (12 grams) sugar, and loosely cover with foil. Bake until golden brown and until a wooden pick inserted in center comes out clean, 55 minutes to 1 hour and 5 minutes more. Let cool in pan for 25 minutes. Remove from pan, and let cool completely on a wire rack, sugar side up. Garnish with berries, if desired.

*We used Heilala Pure Vanilla Extract.

Instead of making the Berry Jam, you can also use high-quality store-bought blackberry or blueberry jam for the Berry Palmiers, Berry-Filled Sourdough Discard Doughnuts, and Berry Jam Cake. We suggest Bonne Maman Blackberry Preserves or Bonne Maman Wild Blueberry Preserves, available at specialty food stores or online. ☐





MUFFIN PAN MAGIC

TIME TO PULL OUT YOUR TRUSTY
T.N. WE'RE SHARING FOUR INNOVATIVE
WAYS TO USE YOUR MUFFIN PAN. FROM
TWISTY BABY BABKAS TO BUTTERY TARTLETS
(BAKED ON THE BOTTOM OF THE PAN!),
THESE RECIPES PROPEL YOU BEYOND THE
FAMILIAR TO DELICIOUS NEW HORIZONS

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT LAURA CRANDALL / FOOD STYLING BY VANESSA ROCCHIO
STYLING BY CAROLINE BLUM





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PEANUT BUTTER-CHOCOLATE BABKAS

Makes 12 rolls

These dreamy baby babkas are filled with creamy peanut butter and melted pieces of chocolate, so you can twist and bake them up for breakfast or dessert. The best part? Shaping them is a breeze. You may never go back to the traditional braided loaf again.

- 4½ cups (563 grams) all-purpose flour, divided**
- ½ cup (100 grams) granulated sugar**
- 1 (0.25-ounce) package (7 grams) instant yeast***
- 1½ teaspoons (4.5 grams) kosher salt**
- 1 cup (240 grams) plus 1 tablespoon (15 grams) water, divided**
- ½ cup (113 grams) plus 1 tablespoon (14 grams) unsalted butter, melted and divided**
- 2 large eggs (100 grams), room temperature and divided**
- 1 large egg yolk (19 grams), room temperature**
- 1 cup (256 grams) creamy peanut butter**
- ¼ cup (30 grams) confectioners' sugar**
- 1 teaspoon (4 grams) vanilla extract**
- ⅓ cup (57 grams) chopped 60% cacao bittersweet chocolate**

1. In the bowl of a stand mixer fitted with the paddle attachment, stir together 4 cups (500 grams) flour, granulated sugar, yeast, and salt by hand.
2. In a small saucepan, heat 1 cup (240 grams) water and ½ cup (113 grams) melted butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°F). Add water mixture to flour mixture, and beat at medium speed for 2 minutes. Add 1 egg (50 grams) and egg yolk, and beat for 2 minutes. Beat in enough of remaining ½ cup (63 grams) flour until a soft dough forms. (Dough will be sticky.)
3. Switch to the dough hook attachment. Beat at low speed until dough is smooth and elastic, 6 to 8 minutes.
4. Lightly oil a large bowl. Shape dough into a smooth ball, and place in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 45 minutes.
5. Butter a 12-cup muffin pan.
6. In a small bowl, stir together peanut butter, confectioners' sugar, vanilla, and remaining 1 tablespoon (14 grams) melted butter.
7. Lightly punch down dough. On a lightly floured surface, roll dough into a 20x12-inch rectangle. Spread peanut butter mixture onto dough. Sprinkle with chocolate. Fold rectangle crosswise into thirds, forming a smaller rectangle, about 12x6½ inches.

Cut rectangle crosswise into 12 (about 1 inch) strips. Gently stretch and twist each strip; coil one strip into each prepared muffin cup, tucking end inside edge of cup to create a rounded top. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.

8. Preheat oven to 325°F (170°C).
9. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) water. Brush tops of dough with egg wash.
10. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 15 to 20 minutes. Serve warm

**We used Red Star Quick-Rise Instant Yeast.*

CHEESE AND CHIVE YORKSHIRE PUDDING

Makes 12 Yorkshire puddings

Yorkshire pudding is an English side dish made from a batter of eggs, flour, and milk or water—the Brits love a baked pudding. We give the classic version a serious savory upgrade with fresh chives and melted cheese. These will deflate while cooling, so they are best served still warm, right out of the oven.

- 1½ cups (360 grams) whole milk**
- 3 large eggs (150 grams)**
- ¼ cup (60 grams) plus 4 teaspoons (20 grams) unsalted butter, melted and divided**
- 1½ cups (188 grams) all-purpose flour**
- 1 teaspoon (3 grams) kosher salt**
- ½ cup (50 grams) freshly grated Dubliner cheese**
- 3 tablespoons (8 grams) chopped fresh chives**

Garnish: chopped fresh chives

1. Preheat oven to 425°F (220°C).
2. In the container of a blender, place milk, eggs, 4 teaspoons (20 grams) melted butter, flour, and salt; process just until smooth. Let rest for 10 minutes.
3. In a small bowl, toss together cheese and chives.
4. Place a 12-cup muffin pan in oven for 5 minutes to preheat. Remove from oven, and quickly spoon remaining ¼ cup melted butter into muffin cups (1 teaspoon [5 grams] each). Return pan to oven for 2 minutes. Remove from oven. Working quickly, spoon batter into muffin cups, dividing evenly among each. Top each with 1 tablespoon (about 4 grams) cheese mixture.
5. Bake until puffed and golden brown, 15 to 18 minutes. Garnish with chives, if desired. Serve immediately.



FRUIT TARTLETS

Makes 12 tarts

Inverting the muffin pan to bake this tart dough on the outside of the muffin cups gives the golden shells defined shape and flaky texture. Top your tartlets with whichever berries or sliced fruit you like.

Tart Dough (recipe follows)

Pastry Cream (recipe follows)

- 4 cups (about 560 grams) assorted fresh berries (such as blackberries, blueberries, and raspberries)**
- ½ cup (160 grams) apricot preserves**
- 1 tablespoon (15 grams) water**

- 1.** Preheat oven to 350°F (180°C). Invert a 12-cup muffin pan.
- 2.** On a lightly floured surface, roll Tart Dough to ⅛-inch thickness. Using a 3¾- to 4-inch fluted round cutter*, cut 12 rounds (about 16 grams each), rerolling scraps as necessary. Drape 1 round onto bottom of each muffin cup. Prick each several times with a fork.
- 3.** Bake until crusts are golden brown, 15 to 18 minutes. Let cool on pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

4. Pipe about ¼ cup (85 grams) Pastry Cream into each prepared tart shell. Top with desired berries.

5. In a small microwave-safe bowl, heat preserves and 1 tablespoon (15 grams) water just until bubbly; stir until combined. Strain mixture through a medium-mesh strainer. Carefully brush preserves mixture onto fruit. Serve immediately.

**Fluted pastry cutters will work fine, but we chose to cut our pastry with an inverted 3¾-inch fluted tart pan for a prettier scallop design.*

TART DOUGH

Makes dough for 12 tarts

- ¼ cup (113 grams) cold unsalted butter***
- 1½ cups all-purpose flour (167 grams)**
- 1 tablespoon (12 grams) granulated sugar**
- 1 teaspoon (3 grams) kosher salt**
- 1½ tablespoons (22.5 grams) whole milk**
- 1 large egg yolk (19 grams)**

- 1.** Cut butter into ¼-inch cubes. Freeze until firm, about 10 minutes.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, stir together flour, sugar,

and salt by hand. Add frozen butter, and beat at low speed until butter is broken into small pieces, about 1½ minutes. (If any large pieces of butter remain, squeeze between fingers to break up.)

3. In a 1-cup liquid measuring cup, whisk together milk and egg yolk. With mixer on lowest speed, add milk mixture to flour mixture, beating just until moist clumps form. Transfer mixture to a large piece of plastic wrap. Using your hands, bring mixture together to form a cohesive dough. (It is fine if there are visible pieces of butter—they help create a flakier crust.) Shape dough into a disk, and wrap in plastic wrap. Refrigerate for at least 1 hour or overnight. (Dough can be made ahead and refrigerated for up to 3 days or frozen for up to 1 month.)

**We used Président.*

PASTRY CREAM

Makes about 3 cups

- 3 cups (720 grams) whole milk**
- 1 cup (200 grams) granulated sugar, divided**
- 1 teaspoon (6 grams) vanilla bean paste**
- 8 large egg yolks (149 grams)**
- ¼ cup plus 3 tablespoons (56 grams) cornstarch**
- ¼ teaspoon kosher salt**
- ¼ cup (57 grams) unsalted butter, softened**

- 1.** In a large saucepan, whisk together milk, ½ cup (100 grams) sugar, and vanilla bean paste. Heat over medium heat until steaming.
- 2.** In a large bowl, whisk together egg yolks, cornstarch, salt, and remaining ½ cup (100 grams) sugar. Gradually add warm milk mixture to egg yolk mixture, whisking constantly. Pour mixture back into saucepan, and cook over medium heat, whisking



constantly, until thickened and bubbly, 4 to 5 minutes. Boil until cornstarch flavor has cooked out, about 1 minute more. Strain mixture through a fine-mesh sieve into a large bowl. Stir in softened butter in two additions. Cover with a piece of plastic wrap, pressing wrap directly onto surface of cream to prevent a skin from forming. Refrigerate until cold. Whisk until smooth before using.

MINI PINEAPPLE UPSIDE-DOWN CAKES

Makes 12 (2-inch) cakes

In this miniature take on the classic American summertime dessert, the pineapple rings caramelize while baking, the perfect topping for the tender cake. We recommend buying and coring a fresh pineapple yourself rather than buying precut and cored from the store. This way, you control the amount of pineapple you take out when coring it.

- ¼ cup (60 grams) unsalted butter, melted
- ¾ cup (168 grams) firmly packed light brown sugar
- 1 fresh pineapple (about 905 grams), peeled and cored
- 6 maraschino cherries (42 grams), drained and halved
- ½ cup (113 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- 1 tablespoon (18 grams) vanilla bean paste*
- 1½ cups (188 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (120 grams) whole milk

1. Preheat oven to 350°F (180°C). Spray a 12-cup muffin pan (see Note) with baking spray with flour.

2. Fill each prepared muffin cup with 1 teaspoon (5 grams) melted butter. Add 1 tablespoon (14 grams) brown sugar to each cup, pressing lightly to form an even layer.

3. Cut pineapple crosswise into ¼-inch-thick slices. (You will need 12 slices for this recipe; reserve remaining pineapple for another use.) Using a round cutter the same diameter as the bottom of your muffin cups, cut mini pineapple rings, being careful to center cutter around cored hole. (We used a 2-inch cutter.) Place pineapple rings and cherries, cut side up, in muffin cups

4. In the bowl of a stand mixer fitted with the paddle attachment, beat softened butter and granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla bean paste.

5. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Spoon batter (about 3 tablespoons) into each cup.

6. Bake until a wooden pick inserted in center comes out clean, 15 to 20 minutes. Let cool in pan for 10 minutes. Carefully invert onto a sheet pan. Serve warm or at room temperature.

**We used Heilala Pure Vanilla Bean Paste.*

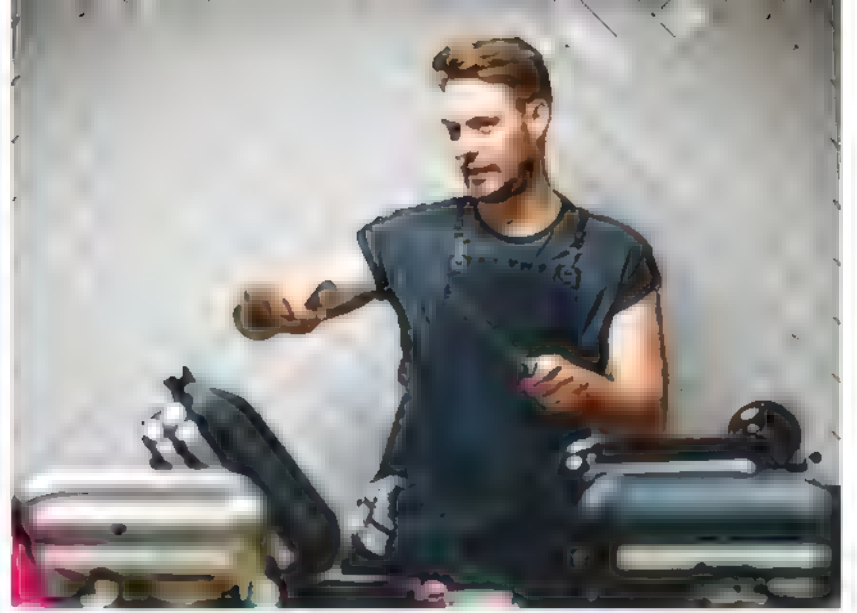
Note: These look best in a muffin pan with cups that have straight sides rather than sloped sides. 



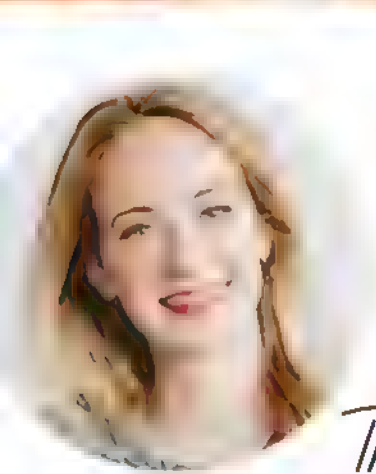
2019 *Baker's* DOZEN

MEET THE TOP TRAILBLAZERS IN THE BAKING INDUSTRY TODAY





FOR OUR FOURTH ANNUAL BAKER'S DOZEN, WE LOOKED FAR AND WIDE TO FIND THE VISIONARIES WHO ARE CELEBRATING, PRESERVING, AND PUSHING THE BOUNDARIES OF OUR BELOVED CRAFT IN THE MOST REVOLUTIONARY WAYS. FROM AWARD-WINNING BLOGGERS TO INNOVATIVE PASTRY CHEFS AND EVEN A SOURDOUGH LIBRARIAN, THESE ARE THE PEOPLE TO FOLLOW IN 2019.



The Inclusive Baker ANGELA GARBACZ

Head Baker & Owner of Goldenrod Pastries | Lincoln, Nebraska

goldenrodpastries.com

Follow on Instagram: @goldenrodpastries

When Angela Garbacz founded Goldenrod Pastries in Lincoln, Nebraska, she never intended to make “healthy” desserts. Instead, she wanted to create baked goods that catered to a variety of food restrictions, from dairy-free to gluten-free, but were delicious enough to rival their traditionally made counterparts. This is what Angela calls “inclusive baking.” From her Fluffernutter Buns to her best-selling Peach Coffee Cake, she uses ingredients like coconut oil and sorghum flour as substitutes for dairy and gluten. Unlike many pastry chefs making dairy-free, vegan, or gluten-free baked goods, Angela keeps sugar and fat in her desserts to ensure flavor and texture aren’t sacrificed. This is what makes Angela’s pastries so indulgent—so much so that half her customer base doesn’t even have dietary restrictions. “My standards are very high for how my pastries should taste,” says Angela. “We don’t make a carrot cake that’s ‘good for a gluten-free cake.’ We make one that stands up to a traditional cake, or we don’t sell it.” Angela is currently working on bringing inclusive baking beyond Nebraska with Goldenrod Pastries’ first cookbook, releasing in the spring of 2020.



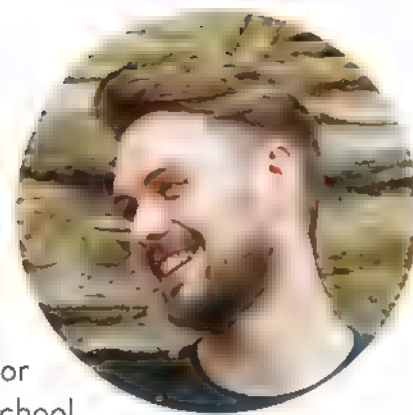
The English Teacher JOHN WHAITE

Cookbook Author & Baking Instructor
at John Whaite’s Kitchen Cookery School

Lancashire, England

johnwhaiteskitchen.com & johnwhaite.com

Follow on Instagram: @johnwhaiteskitchen & @john.whaite



One of the top baking schools in the world is located in a renovated barn in Wroughtington, Lancashire, England. It begins and ends with John Whaite. After winning the third season (series 3) of *The Great British Bake Off* in 2012, John quickly decided to transform his baking passion into a full-blown career, with his particular niche in the teaching realm. Five consecutive cookbooks and one John Whaite’s Cookery school later, he’s a full-blown baking guru. John believes baking can be much more than a hobby; it’s a perfectly attainable skill. “I want people to know that baking isn’t reserved for a small, talented group of people but is something that every single person on this planet is capable of; it’s just a question of working out how they best learn,” he says. There’s an intimacy in each of the courses offered at the school. Bakers who enroll in a course kick off their mornings with hot coffee and warm conversation with John and fellow classmates. Then, after John figures out what makes his bakers tick, a master class begins. Classically trained at the Le Cordon Bleu in London, John believes in blending disciplined technique with boundless creativity. Take his Afternoon Tea Class, a chance to bake thoroughly British bite-size pastries to accompany teatime but with John’s signature flair for the unexpected. In the end, each class has one goal: “Self-belief,” John says.





The Whole Flour Champion

JOANNE CHANG

Chef & Co-Owner of
Flour Bakery + Café

Boston, Massachusetts

flourbakery.com

Follow on Instagram:

@flourbakeryandcafe & @joannebchang



One of the most influential bakers in the country, Flour Bakery + Café co-owner Joanne Chang is spearheading a movement she's dubbed the **WHOLEflour** campaign. For Joanne, who opened the first Flour in 2000, and her team, the campaign serves as a call to action to bake with wholesome ingredients and grains that our bodies naturally crave. Here's the kicker: this initiative isn't just about the health benefits. Once Joanne, the winner of a James Beard Award for Outstanding Baker, started experimenting with ancient whole-grain flours, she quickly discovered that some of her baked goods, originally made with traditional flour, had noticeably better texture and taste.

Today, Joanne and her team, who run nine Flour locations in the Boston area, have incorporated whole-grain flour into 20 of the bakery's preexisting recipes. Every item was tested and compared to the original in both blind and nonblind taste tests. Khorasan flour, an ancient grain that's easier to digest and has more protein than all-purpose flour, brings a deep, rich flavor to the Apple Snacking Spice Cake and crowd-favorite Carrot Cake. Because of its slightly nutty flavor, Joanne uses rye flour in the double-chocolate cookies and Midnight Chocolate Cake, which are even more rich and fudgy with the whole-grain flour. Flour's brownie is now made with spelt flour, and people can't get enough of the tender Currant Spelt Oat Scone. Joanne's fourth cookbook, *Pastry Love*, available in November 2019, features many of Flour's **WHOLEflour** (and traditional) recipes. Joanne will continue searching for ways to evolve her baking for the better.



The Entrepreneur JOANNE CANADY- BROWN

Head Baker & Owner of The Gingered Peach
Lawrence, New Jersey

thegingeredpeach.com

Follow on Instagram: @thegingeredpeach

Joanne Canady-Brown embodies the potential that is unlocked when women are empowered in business. After a career in retail and food management, Joanne opened her own bakery, The Gingered Peach, in Lawrence, New Jersey, in 2014. The Gingered Peach has a welcoming vibe that makes you feel as if you've stepped into Joanne's home. The walls are decorated with her family's treasures, and the pastry cases are filled with flaky croissants, caramel-swirled brioche, and her famous Olive Oil Cake. The bakery was an instant hit, and soon Joanne needed funding to fulfill all the orders coming in. Without the knowledge to make successful pitches, Joanne was denied again and again for loans. Even though she felt discouraged, she persisted and searched for resources that could help. In the winter of 2018, Joanne saw a call for applications for the James Beard Foundation's Women's Entrepreneurial Leadership Program (WEL), a mentorship program for women entrepreneurs in the food industry. She applied and was accepted to the class of September 2018. After attending WEL's five-day intensive on marketing and finance, Joanne can now pitch effectively to investors and secure funding. Joanne's advice for women entrepreneurs in the industry? "Don't quit. If you have grit, you'll set yourself up for success."

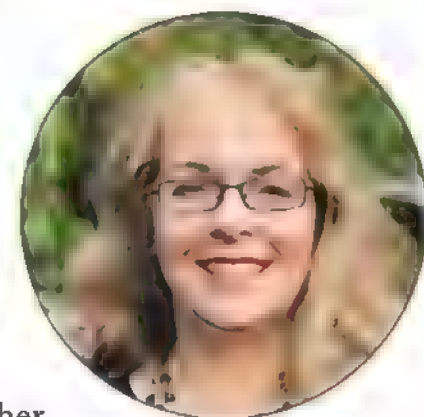


The Club President DEBORAH BALINT

Food Editor and Founder of Rainy Day Bites Cookbook Club
Woodinville, Washington

[#rainydaybitescookbookclub](https://www.instagram.com/rainydaybitescookbookclub)

Follow on Instagram: @rainydaybites



Deborah Balint launched a global community around her virtual cookbook club, #rainydaybitescookbookclub. In 2014, when Deborah's busy life as a food editor prevented her from joining a local cookbook club, she decided to create her own—one with a flexible agenda that would allow people from anywhere to join at any time. The only participation requirement? Have an Instagram account. "Sometimes when the community you need doesn't exist, you create it," Deborah says. After five years and 60 cookbooks, Deborah has more than 50,000 followers and around 400 participants per cookbook. Here's how you can get involved:

WELCOME TO THE CLUB: Deborah features a monthly cookbook that she announces in a post on her main feed. She selects two recipes from the book to feature and the day when recipe photos should be posted.

THE AGENDA: Participants make the recipe and upload a picture of it to Instagram, tagging #rainydaybitescookbookclub in the caption. Be sure to keep an eye on Deborah's Instagram stories—that's where she shares her favorite creations!

WHY YOU SHOULD JOIN: Even if you aren't able to make a recipe one month, you can still follow along and join in on the fun. "It's more than just liking and commenting on photos," says Deborah. "It's a platform for shared experiences."

The Bread Master

ANDY KADIN

Head Baker & Owner of Bub and Grandma's
Los Angeles, California

bubandgrandmas.com

Follow on Instagram: @bubandgrandmasbread

Think of Andy Kadin as the Wizard of Oz of the Los Angeles bread scene: You've definitely seen his work; you might not have seen him. The maestro behind the wholesale bread company Bub and Grandma's supports some of the top restaurants in L.A. The company now pumps out more than 1,200 bread loaves a day. Menus and signs at restaurants across the city—from Sqirl to Kismet—proudly proclaim Bub and Grandma's as their mother bread source. Below, we spotlight the best of Andy's bread clientele.

SQIRL: SOURDOUGH

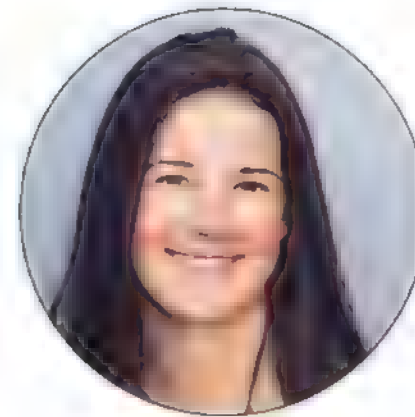
Andy's signature sourdough becomes the base for many of Sqirl's famous homemade jams and jellies as well as their cult-status Avocado Toast.

KISMET: BARBARI

At the Turkish-inspired Kismet, breakfast isn't complete without a triangulated stack of Andy's sourdough-leavened Barbari, a sesame and nigella seed-studded flatbread commissioned and created just for Kismet.

KONBI: MILK BREAD

The soft, mildly sweet milk bread Andy helped formulate for Konbi might be the most Instagram-famous of them all. Normally sandwiching Konbi's jammy egg salad or their katsu pork, Andy's perfectly downy milk bread is a worthy ode to the Japanese classic.



The Inventor

SAMANTHA ROSE

CEO and Founder of GIR | New York, New York

gir.co

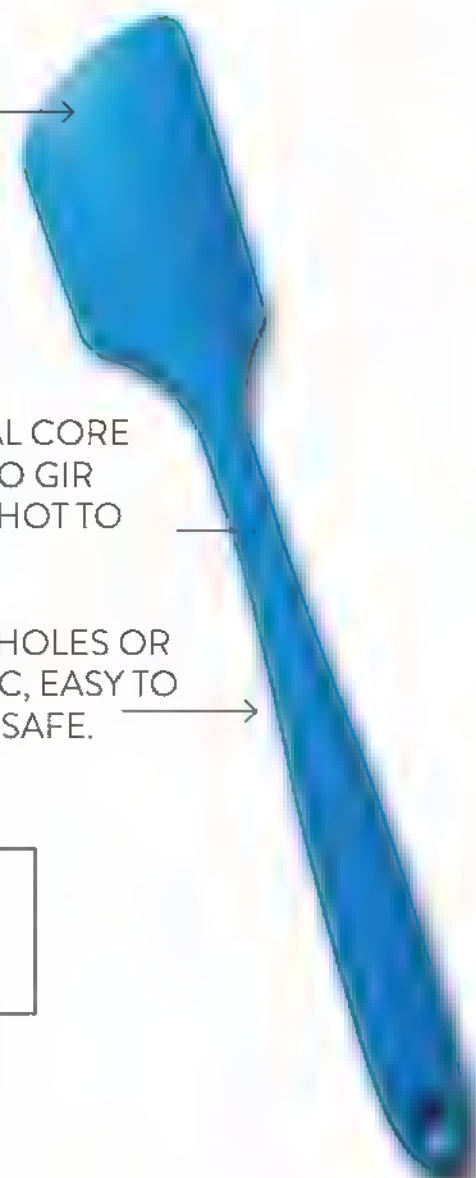
Follow on Instagram: @gir

Consider Samantha Rose a professional problem solver. Several years ago, after her wooden spatula broke apart from its silicone blade, Samantha had an aha moment. "Why not make these in one piece? An all-silicone spatula would be virtually indestructible," says Samantha, who went on to develop the world's first one-piece silicone spatula under her brand, GIR: Get It Right. These spatulas have been a massive success among professional chefs and home bakers alike, as well as celebrities like Oprah Winfrey. Check out the components that make the GIR spatula a baker's essential tool:

PLATINUM HEATPROOF SILICONE IS FLEXIBLE YET STRONG, PERFECT FOR FOLDING THICK BATTER AND STIRRING HOT LIQUID.

FIBERGLASS CORE OFFERS BETTER HEAT RESISTANCE THAN THE STANDARD METAL CORE USED IN MOST SPATULAS, SO GIR SPATULAS WON'T GET TOO HOT TO THE TOUCH.

UNIBODY DESIGN HAS NO HOLES OR SEAMS, MAKING IT HYGIENIC, EASY TO CLEAN, AND DISHWASHER-SAFE.



Purchase our custom GIR Mini Spatula in French blue at bakefromscratch.com/store.





The Cookie Genius REBECCA FIRTH

Cookbook Author and Food Blogger

Santa Ynez Valley, California

displacedhousewife.com

Follow on Instagram: @displacedhousewife



This has been the year of the cookie, with cookies taking the spotlight in everything from cookbooks to internet viral recipes. Rebecca Firth, the blogger behind *DisplacedHousewife*, has captained this cookie renaissance with her cookbook, *The Cookie Book: Decadent Bites for Every Occasion* (Page Street Publishing, 2018). From her Red Velvet Madeleines to cold brew-infused cookies, Rebecca gives commonplace cookies new life with “jazz hands”—unlocking a cookie’s epic potential through unique flavor combinations and out-of-the-box techniques. She draws inspiration from her time spent in China, as seen in her five-spice mooncakes, as well as flavors she’s craving in the moment. “There are so many paths you can take when it comes to ingredients and all these other elements that affect shape, texture, and appearance,” Rebecca says. “The possibilities are infinite.” Here are three of her favorite ways to twirl up the classic chocolate chip cookie:

MIX IN SOME MAGIC: *You can dress up a chocolate chip cookie with epic mix-ins. I love candy bar chunks, especially caramel-filled candy bars, but I’ll go for dried fruit and nuts, too.*

GIVE IT SOME SUGAR: *Rolling the dough in sparkling or granulated sugar is a great way to add instant jazz hands.*

SANDWICH ’EM: *Sandwich two cookies with buttercream—my go-to is malted—or your favorite flavor of ice cream for a really decadent rendition.*



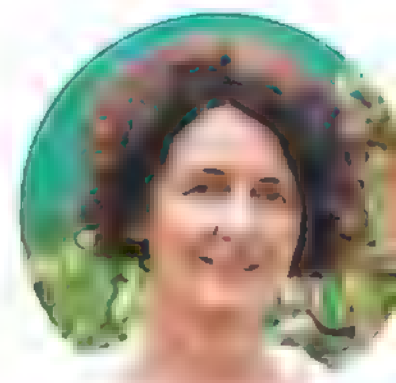
The Artisan Growers

JOHN ROSS AND JENNIFER BOGGISS

Cofounders and Directors of Heilala Vanilla | Tauranga, New Zealand

heilalavanilla.com

Follow on Instagram: @heilalavanilla



Hand-harvested in the verdant Kingdom of Tonga, Heilala

Vanilla beans are grown and gleaned with meticulous care and unwavering attention to detail at

every step of the process. Using centuries-

old methods that most other vanilla growers

have abandoned for less costly methods, Heilala offers

incredibly plump, high-quality beans with deep, rich

flavor—professionals and home bakers can't get enough.

It's the official vanilla of *Bake from Scratch* and is recognized

by culinary institutions such as New York City's Gramercy

Tavern, Eleven Madison Park, and Ovenly. After a cyclone hit

Tonga in 2002, New Zealand native and farmer by trade John Ross wanted to

help build Tonga back up. "I'd had an interest in growing vanilla for a long time,"

John says. "Tonga's climatic conditions are ideal, so I decided to start a vanilla

plantation." With a business model designed to empower the surrounding Tongan

community, John established vanilla farms of 8 acres in Tonga. Two years later,

John's daughter Jennifer Boggiss, who serves as Heilala's CEO, introduced the

first crop to New Zealander and Australian chefs. John and Jennifer have now

expanded their operation by partnering with farmers across Tonga, with recent

plantings of 108 acres completed. As the duo grow Heilala both by land and into

larger global markets, they're changing the vanilla industry, one bean at a time.

Heilala Vanilla shines in the Vanilla Berry Pavlova on page 27. For more information on why Heilala is the official vanilla of *Bake from Scratch*, visit bakefromscratch.com/official-test-kitchen-partner/heilala-vanilla.

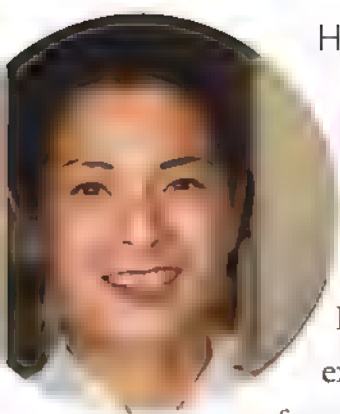
The Pâtisserie Pro

BELINDA LEONG

Head Pastry Chef and Co-Owner of b. Patisserie
San Francisco, California

bpatisserie.com

Follow on Instagram: @bpatisserie



Belinda Leong has devoted her life to crafting exceptional French pastry. In 2012, she founded b. Patisserie with co-owner Michel Suas.

The 2018 James Beard Award winner for Outstanding Baker has transformed b. Patisserie into a prime spot for world-class pâtisserie both on the West Coast and at the bakery's newest location in Seoul, South Korea. Below are two of Belinda's proudest pastry achievements:



kouign amann

bostock

KOUGIN AMANN

Why it rules: *I wanted it to be light enough to be able to eat more than one. It had to be flaky, airy, and have a buttery, caramelized finish. I worked for years to get the perfect kouign amann that I was happy enough with to put in my pastry case*

BOSTOCK

Why it rules: *This is the underdog pastry. It contains three elements: well-made brioche, passion fruit syrup, almond cream. The brioche almost has an elastic, stringy texture. It is sliced and dipped in passion fruit syrup, and I love passion fruit. Almond cream is piped on top, and who doesn't love almond cream?*

The Down Under Dreamers

Paul Allam and David McGuinness

Owners of Bourke Street Bakery

Sydney, Australia, & New York, New York

bourkestreetbakery.com.au

Follow on Instagram: @bourkestreetbakery

After forging an empire in Sydney, Australia, Paul Allam and David McGuinness are taking their smash Bourke Street Bakery stateside. Paul and David are known for their artisanal breads and epic pastries such as the Ginger Crème Brûlée Tarts. "We were ready for our next adventure," says Paul, who has moved to New York City to oversee the new location, which opened May 4, 2019. At the Northern Madison Park bakery, you'll find all-new creations inspired by American culture, like s'mores tarts and PB&J croissants. Their signature recipes also made this transoceanic trip. Take a look inside the Ginger Crème Brûlée Tarts that built Bourke Street Bakery's reputation:

1. A BLIND-BAKED PÂTE SUCRÉE CRUST WORKS AS A BEAUTIFUL, FLAKY CONTRAST TO THE CREAMY INTERIOR.

2. A NOD TO DAVID'S TRAVELS TO INDIA, THE SPICED CUSTARD CENTER CONTAINS GINGER, CARDAMOM, AND CINNAMON.

3. A LIGHTLY BRÛLÉED TOPPING AND A SPRINKLE OF ROASTED PISTACHIOS DELIVER GENTLE CRUNCH.

Find this recipe on our website at bakefromscratch.com/ginger-brulee-tarts.





The Sourdough Librarian

KARL DE SMEDT

Librarian of the Puratos World Heritage Sourdough Library and Manager of Puratos Center for Bread Flavour
Saint-Vith, Belgium

questforsourdough.com

Follow on Instagram: @the_sourdough_librarian

In Saint-Vith, Belgium, about 100 miles southeast of Brussels, stands a sleek library lined with refrigerated cabinets kept at a cool 39°F (4°C), with shelves holding glass jars of living, breathing starters from as far off as Japan, Australia, Mexico, Italy, and France. Every library needs a librarian. Meet Karl De Smedt, professional sourdough starter nurturer and researcher. Karl has traveled far and wide to secure some of the most diverse starters in the world, and you can visit the library to see them for yourself. Now presiding over 115 starters from more than 20 countries at Puratos Sourdough Library, Karl is preserving the precious culture of sourdough, one microbe at a time. According to Karl, whose personal starters are named Barbara and Amanda, each starter is as unique as a thumbprint, but we asked him to call out three of his favorites and share their fantastic stories.

BIROTE STARTER

Origin: Don Fernando del Leo; Guadalajara, Mexico

What makes it special: This starter from a bread baker in Guadalajara is key to making *birote salado*, a loaf signature to Mexico that is similar to a shortened baguette but baked in a stone oven.

What really sets it apart is how it's fed: with a unique concoction of beer, limes, and eggs.

ANPAN STARTER

Origin: Kimuraya Bakery; Tokyo, Japan

What makes it special: To make *anpan*, a Japanese sweet bread often filled with red bean paste, you need a fermented starter that is made completely without traditional flour. Containing a blend of rice, malted rice, and water, this starter was submitted by a Japanese bakery. It delights and surprises all visitors.

YUKON SOURDOUGH STARTER

Origin: Ione Christensen; Whitehorse, Yukon, Canada

What makes it special: Submitted by home baker and former Canadian senator Ione Christensen, this starter—one of the oldest in the library—comes from a literal golden age of sourdough: the Yukon gold rush. Ione's great-grandfather hiked from Alaska to Dawson City, Yukon, Canada, searching for gold, with this starter nourishing him along the way. Her family has kept it alive since 1897, and her signature dish to make with it is waffles.



The Icon CHRISTINA TOSI

Milk Bar Founder and CEO | New York, New York

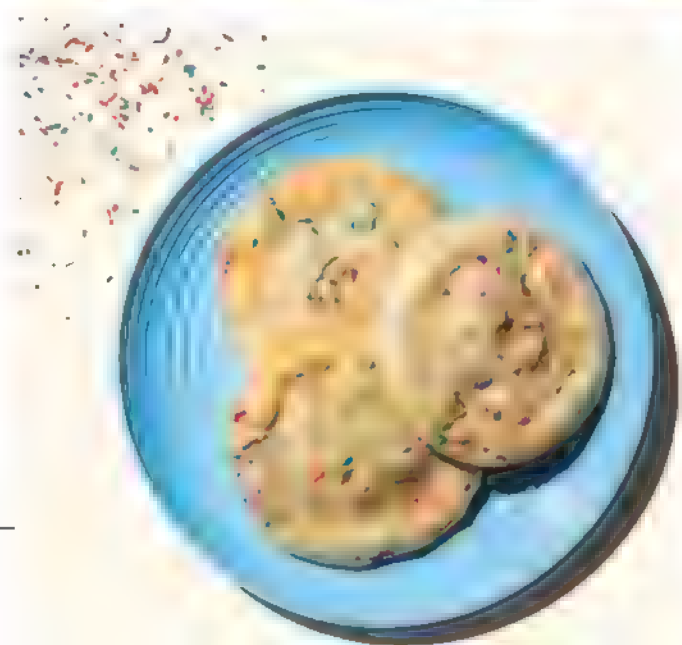
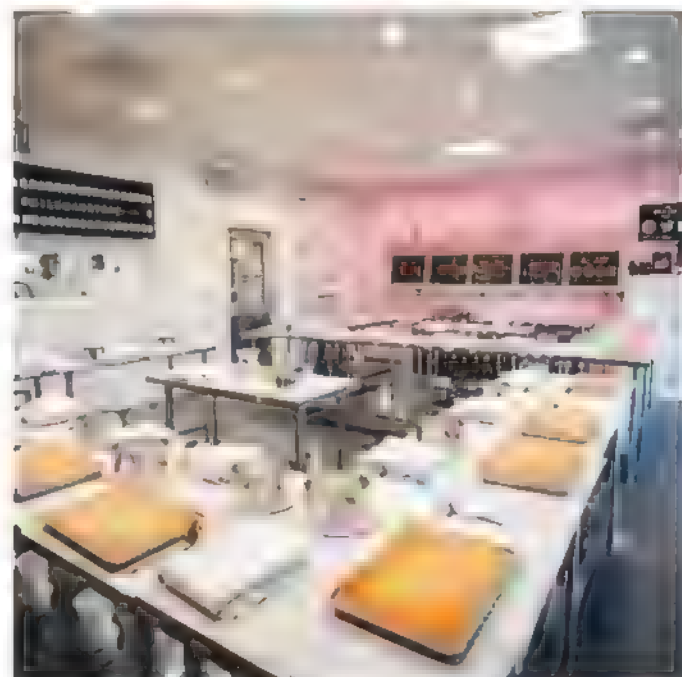
milkbarstore.com

Follow on Instagram: @christinatosi & @milkbarstore

Christina Tosi is like the all-American pop star of the baking industry, except she's more warrior than princess. A two-time James Beard Award winner, Christina is the mastermind behind Milk Bar, the sister bakery to the Momofuku restaurant group and what's been called a pop culture phenomenon. With its chalkboard menus, neon pink logo, and late closing time, Milk Bar defies all preconceived notions of what a conventional bakery should be.

You may have spotted Christina in one of Milk Bar's 16 locations, teaching a baking class or dreaming up her next dessert in the innovation lab. Rocking red Chuck Taylor All Stars, a colorful scarf her grandmother sewed for her tying back her strawberry blonde hair, she's hard to miss. You've probably read about her in the pages of the *New York Times*, the *Wall Street Journal*, or *Forbes*. Maybe you've watched her talk sweets on NBC's *TODAY!*, as a judge on Fox's *MasterChef* and *MasterChef Junior*, or on Netflix's Emmy-nominated docu-series *Chef's Table: Pastry*, in which she was profiled as one of the top pastry chefs in the world.

Don't let the star power or Christina's sunny disposition fool you. She is just as much grit as she is glitter, a sugar-whispering force of nature. Before Christina, no one left their cakes unfrosted or put potato chips in cookie dough. She glamorized grocery store staples, making her baked goods nostalgic and groundbreaking all at once. With an online mail-order service that ships desserts internationally and a retail line of baking mixes, Milk Bar's reach is enormous and still growing. Discover the story behind three of Christina's most iconic desserts.



MILK BAR PIE

When she was just beginning her career, Christina worked at the restaurant wd~50. Every Sunday, the kitchen staff came together at the restaurant early for a potluck-style family meal. Christina wanted to make a pie but didn't have the ingredients to do so. She was reading about pies from different regions and discovered chess pie. Popular in the South, the recipe is perfect for when you don't have much left in the pantry. Christina loved the idea of it and started baking, not really measuring. She made an oat cookie crust and ground up freeze-dried corn to powder to add to the filling. It never quite set while baking, but it smelled incredible. She pulled it out of the oven and threw it in the freezer in hopes that the filling would get thick enough for her to serve. That night, she heard noises coming from the kitchen as everyone took bites. People went crazy for the pie.

CEREAL MILK ICE CREAM

Christina was running the pastry program at David Chang's Momofuku restaurants and needed an easy dessert to put on the menu. Panna cotta seemed like the best option, but she wanted to create an upgraded panna cotta with a point of view. Christina, who is obsessed with cereal, wanted the panna cotta to taste like the milk at the bottom of a bowl of cornflakes. She steeped toasted cornflakes in milk and poured it through a strainer to create the magical ingredient. The dessert became such a hit at Momofuku restaurants that when Christina was opening Milk Bar, David suggested she make it into an ice cream. She whipped up a Dairy Queen-style soft serve with milk, cornflakes, brown sugar, and salt. It was one of the first items she put on the menu at Milk Bar.



BIRTHDAY CAKE

Cake never really did it for Christina. She thought it was just OK, a world of missed opportunities. When Christina opened the first Milk Bar in 2008, she knew it was time to create an amped-up cake that always delivers. Her formula required that every element of the cake must be delicious on its own so when the various elements (layers, frosting, garnish) stack up in the final product, it's a symphony of bold flavor and stimulating texture. Lastly, no frosting on the sides of the cake. Why would you want to cover all that ingenuity with a thick coat of frosting? Christina wanted to let people in. It took her and the Milk Bar team three years to create the perfect Birthday Cake. The result? Three confetti sprinkle-studded vanilla- and milk-soaked layers stacked up between heaps of made-from-scratch frosting (inspired by the boxed supermarket stuff you grew up with) and topped with Birthday Cake crumbs. 🍰



A top-down view of an open white cardboard box filled with baked buns. The box is arranged with twelve swirl buns in a 3x4 grid. In the center of the box, a large, irregularly shaped pull-apart bun is placed, partially overlapping the swirl buns. A white paper tag is tucked under the pull-apart bun on the left side. The buns are golden-brown with visible swirls of filling. The background is a plain, light-colored surface.

Summer SWEET BUNS

WE'RE GIVING SWEET BUNS A SUMMERY
TWIRL AND SWIRL, FROM BRIGHT
CITRUS PULL-APART BUNS TO A JUMBO
BUN BURSTING WITH BLUEBERRIES



MAKE AHEAD

To make sweet bun dough ahead, follow recipes through step 4. Punch down dough, and place in a large resealable plastic bag; seal bag securely, and refrigerate overnight. To bake buns (or bun), prepare filling, and shape as directed. Let rise, increasing proofing time by about 30 minutes, and then bake as directed.





Giant Blueberry Bun
page 82



Strawberry-
Pistachio Sweet Buns
page 81

COCONUT-ALMOND TWISTS

Makes 12 twists

Starring the always delicious flavor pairing of tropical coconut and nutty almonds, these beautiful breads are a new twist—literally—on an old favorite.

4¼ to 4½ cups (531 to 563 grams) all-purpose flour, divided

½ cup (67 grams) granulated sugar

1 (0.25-ounce) package (7 grams) active dry yeast

2 teaspoons (6 grams) kosher salt

1½ cups (300 grams) plus 1 tablespoon (15 grams) whole milk, divided

½ cup (113 grams) unsalted butter, softened

2 large eggs (100 grams), divided

Coconut-Almond Filling (recipe follows)

Garnish: coarsely chopped sliced almonds

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 1½ cups (188 grams) flour, sugar, yeast, and salt.

2. In a medium saucepan, heat 1¼ cups (300 grams) milk and butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at medium speed for 2 minutes. Add 1 egg (50 grams), and beat at medium-high speed for 2 minutes. With mixer on low speed, gradually add 2¾ cups (344 grams) flour, beating just until combined and stopping to scrape sides of bowl as needed.

3. Switch to the dough hook attachment. Beat at medium

speed until a soft, somewhat sticky dough forms, 6 to 8 minutes, stopping to scrape dough hook and sides of bowl as needed. Add up to remaining ¼ cup (31 grams) flour, 1 tablespoon at a time, if necessary. (Dough should pass the windowpane test [see PRO TIP on page 81] but may still stick slightly to sides of bowl.)

4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour. (See Make Ahead tip on page 77 for make-ahead method.)

5. Line 2 baking sheets with parchment paper.

6. Lightly punch down dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and divide in half (about 536 grams each). Roll each half into a 12-inch square. Cut each square into 6 (about 6x4-inch) rectangles. Spread about 1 tablespoon (20 grams) Coconut-Almond Filling onto each rectangle. Starting from one long side, roll up rectangles, jelly roll style; pinch seam to seal. Using a serrated knife dipped in flour, cut each log in half lengthwise, leaving ½ inch at top intact. Carefully twist dough pieces around each other, pinching ends to seal. Place 6 buns evenly spaced on each prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.

7. Preheat oven to 375°F (190°C).

8. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) milk. Brush egg wash onto buns. Top with almonds if desired, pressing some into filling.

9. Bake until golden brown and an instant-read thermometer

inserted in center registers 190°F (88°C), about 15 minutes. Let cool completely on pan.

COCONUT-ALMOND FILLING

Makes about 1¼ cups

¾ cup (60 grams) unsweetened desiccated coconut*

½ cup (100 grams) granulated sugar

¼ cup (24 grams) superfine almond flour

¼ cup (57 grams) unsalted butter, very softened

1 large egg (50 grams)

¼ cup (31 grams) all-purpose flour

¾ teaspoon (2.25 grams) kosher salt

¼ teaspoon almond extract

1. In a small bowl, stir together all ingredients until smooth. Use immediately, or refrigerate until ready to use.

**Desiccated coconut is unsweetened, very finely ground coconut with most of the moisture removed. If your local grocery store doesn't carry it, check specialty food stores or online.*

PRO TIP

There are two ways to bloom active dry yeast. The first is by dissolving it in lukewarm milk or water and sugar. In these recipes, we use the second method of blooming the yeast using a stand mixer. This is completed at the beginning of step 2 in the recipes.





STRAWBERRY-PISTACHIO SWEET BUNS

Makes 12 buns

Packing a filling with freeze-dried strawberries and chopped pistachios, these sweet buns pack a lot of fruity flavor. A tangy cream cheese drizzle offers an orthodox finish to very unorthodox buns.

- 4¼ to 4½ cups (531 to 563 grams) all-purpose flour, divided**
- ¾ cup (150 grams) plus ⅓ cup (67 grams) granulated sugar, divided**
- 1 (0.25-ounce) package (7 grams) active dry yeast**
- 2¼ teaspoons (6 grams) kosher salt, divided**
- 1½ cups (300 grams) whole milk**
- 1 cup (227 grams) unsalted butter, softened and divided**
- 1 large egg (50 grams)**
- 1 cup (16 grams) freeze-dried strawberries, coarsely crushed (see Note)**
- 1½ cups (21 grams) freeze-dried strawberries, finely ground (see Note)**
- ¼ teaspoon ground black pepper**
- ¼ cup (28 grams) finely chopped roasted salted pistachios**

Cream Cheese Glaze (recipe follows)

Garnish: crushed freeze-dried strawberries

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 1½ cups (188 grams) flour, ⅓ cup (67 grams) sugar, yeast, and 2 teaspoons (6 grams) salt.

- 2.** In a medium saucepan, heat milk and ½ cup (113.5 grams) butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at medium speed for 2 minutes. Add egg, and beat at medium-high speed for 2 minutes. With mixer on low speed, gradually add 2¾ cups (344 grams) flour, beating just until combined and stopping to scrape sides of bowl as needed.
- 3.** Switch to the dough hook attachment. Beat at medium speed until a soft, somewhat sticky dough forms, about 5 minutes, stopping to scrape dough hook and sides of bowl as needed. Add crushed strawberries, and beat until dough is smooth and elastic, 1 to 3 minutes, adding up to remaining ¼ cup (31 grams) flour, adding 1 tablespoon at a time, if necessary. (Dough should pass the windowpane test [see PRO TIP] but may still stick slightly to sides of bowl.)
- 4.** Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour. (See Make Ahead tip on page 77 for make-ahead method.)
- 5.** Spray 13x9-inch baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
- 6.** In a small bowl, stir together ground strawberries, pepper, remaining ¾ cup (150 grams) sugar, remaining ½ cup (113.5 grams) butter, and remaining ¼ teaspoon salt until well combined.
- 7.** Lightly punch down dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into an 18x12-inch rectangle. Using a small offset spatula, spread strawberry mixture onto dough, leaving a ½-inch border on one long side. Sprinkle with pistachios.

PRO TIP

Test the dough for proper gluten development by using the windowpane test. Pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat 1 minute more, and test again.

Starting with opposite long side, roll up dough, jelly roll style; pinch seam to seal. Gently shape log to 18 inches long and even thickness, if necessary. Using a serrated knife dipped in flour, cut log into 12 slices (about 1½ inches thick). Place slices, cut side down, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.

8. Preheat oven to 375°F (190°C).

9. Bake until lightly golden and an instant-read thermometer inserted in center registers 190°F (88°C), 25 to 30 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 20 minutes. Using excess parchment as handles, remove from pan. Drizzle with Cream Cheese Glaze. Garnish with freeze-dried strawberries, if desired. Serve warm. Cover, and store in refrigerator.

Note: To crush whole freeze-dried strawberries, place in a large resealable plastic bag, and pound with a rolling pin. To grind whole freeze-dried strawberries, pulse in the work bowl of a food processor until ground to desired consistency.

CREAM CHEESE GLAZE

Makes ½ cup

- 3 ounces (86 grams) cream cheese, softened**
- ¾ cup (80 grams) confectioners' sugar**
- 1 teaspoon (5 grams) whole milk**
- ¼ teaspoon (1 gram) vanilla extract**
- ¼ teaspoon kosher salt**

1. In a small bowl, stir together all ingredients until smooth. Spoon glaze into a small pastry bag; cut a ¼-inch hole in tip. Use immediately.

ORANGE SWEET BUNS

Makes 12 buns

A nod to the classic sweet bun recipe, these orange rolls have the same sunny disposition, only with a new and improved crème fraîche frosting.

- 4¼ to 4½ cups (532 to 563 grams) all-purpose flour, divided**
- 1½ cups (267 grams) granulated sugar, divided**
- 1 (0.25-ounce) package (7 grams) active dry yeast**
- 2 teaspoons (6 grams) kosher salt**
- 1½ cups (300 grams) whole milk**
- 1 cup (227 grams) unsalted butter, softened and divided**
- 1 large egg (50 grams)**
- 2 tablespoons (24 grams) packed orange zest (about 2 large oranges)**



¼ teaspoon ground cardamom
Orange-Crème Fraîche Glaze (recipe follows)
Garnish: orange zest

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 1½ cups (188 grams) flour, ⅓ cup (67 grams) sugar, yeast, and salt.
2. In a medium saucepan, heat milk and ½ cup (113.5 grams) butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at medium speed for 2 minutes. Add egg, and beat at medium-high speed for 2 minutes. With mixer on low speed, gradually add 2¾ cups (344 grams) flour, beating just until combined and stopping to scrape sides of bowl as needed.
3. Switch to the dough hook attachment. Beat at medium speed until a soft, somewhat sticky dough forms, 6 to 8 minutes, stopping to scrape dough hook and sides of bowl as needed. Add up to remaining ¼ cup (31 grams) flour, adding 1 tablespoon at a time, if necessary. (Dough should pass the windowpane test [see PRO TIP on page 81] but may still stick slightly to sides of bowl.)
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour. (See Make Ahead tip on page 77 for make-ahead method.)
5. Spray a 13x9-inch baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
6. In a small bowl, stir together zest, cardamom, remaining 1 cup (200 grams) sugar, and remaining ½ cup (113.5 grams) butter until well combined.
7. Lightly punch down dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into an 18x12-inch rectangle. Using a small offset spatula, spread zest mixture onto dough, leaving a ½-inch border on one long side. Starting with opposite long side, roll up dough, jelly roll style; pinch seam to seal. Gently shape log to 18 inches long and even thickness, if necessary. Using a serrated knife dipped in flour, cut log into 12 slices (about 1½ inches thick). Place slices, cut side down, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
8. Preheat oven to 375°F (190°C).
9. Bake until lightly golden and an instant-read thermometer inserted in center registers 190°F (88°C), 25 to 30 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for

20 minutes. Using excess parchment as handles, remove from pan. Using a small offset spatula, spread Orange-Crème Fraîche Glaze onto rolls. Garnish with zest, if desired. Serve warm.

ORANGE-CRÈME FRAÎCHE GLAZE

Makes about 1 cup

1½ cups (200 grams) confectioners' sugar
¾ cup (160 grams) cold crème fraîche
1 teaspoon (4 grams) packed orange zest
¼ teaspoon kosher salt

1. In a small bowl, stir together all ingredients until smooth. Use immediately.

GIANT BLUEBERRY BUN

Makes 10 to 12 servings

Studded with blueberries and spiced with cinnamon and ginger, meet your new brunch centerpiece.

4¼ to 4½ cups (531 to 563 grams) all-purpose flour, divided
½ cup (67 grams) granulated sugar
1 (0.25-ounce) package (7 grams) active dry yeast
2¼ teaspoons (6 grams) kosher salt, divided
1½ cups (300 grams) whole milk
1 cup (227 grams) unsalted butter, softened and divided
1 large egg (50 grams)
¾ cup (165 grams) firmly packed light brown sugar
2 teaspoons (4 grams) ground cinnamon
½ teaspoon (1 gram) ground ginger
¾ cup (90 grams) fresh blueberries, divided
Berry Glaze (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 1½ cups (188 grams) flour, granulated sugar, yeast, and 2 teaspoons (6 grams) salt.
2. In a medium saucepan, heat milk and ½ cup (113.5 grams) butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at medium speed for 2 minutes. Add egg, and beat at medium-high speed for 2 minutes. With mixer on low speed, gradually add 2¾ cups (344 grams) flour, beating just until combined and stopping to scrape sides of bowl as needed.
3. Switch to the dough hook attachment. Beat at medium speed until a soft, somewhat sticky dough forms, 6 to 8 minutes, stopping to scrape dough hook and sides of bowl as needed. Add up to remaining ¼ cup (31 grams) flour, 1 tablespoon at a time, if necessary. (Dough should pass the

windowpane test [see PRO TIP on page 81] but may still stick slightly to sides of bowl.)

4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour. (See Make Ahead tip on page 77 for make-ahead method.)
5. Spray a 9-inch springform pan with cooking spray; line bottom of pan with parchment paper.
6. In a medium bowl, stir together brown sugar, cinnamon, ginger, and remaining ¼ teaspoon salt.
7. Lightly punch down dough. Cover and let stand for 5 minutes. On a lightly floured surface, roll dough into a 12x10-inch rectangle. Using a small offset spatula, spread remaining ½ cup (113.5 grams) butter onto dough. Sprinkle with brown sugar mixture. (Layer will be thick.) Using a pizza cutter, cut dough crosswise into 4 (about 10x3-inch) strips. Scatter ½ cup (60 grams) blueberries over strips, lightly pressing into dough. Gently roll up 1 strip. Continue to roll each remaining strip around previous, creating a spiral. Secure ends of outer layer with thin wooden picks, if necessary. Place bun in prepared pan. (Bun will not completely fill pan at this point.) Gently tuck remaining ¼ cup (30 grams) blueberries into spiral as desired. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes. Remove any wooden picks.
8. Line a rimmed baking sheet with foil, and place on bottom rack of oven to catch any drips. Preheat oven to 350°F (180°C).
9. Bake on center rack of oven for 15 minutes. Loosely cover with foil, and bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), about 1 hour more. Let cool in pan on a wire rack for 30 minutes. Remove from pan, and drizzle with Berry Glaze.

BERRY GLAZE

Makes about 1 cup

2 cups (240 grams) confectioners' sugar
3 tablespoons (45 grams) whole milk
1 tablespoon (20 grams) high-quality blueberry jam (see Note)

1. In a small bowl, stir together all ingredients until smooth. Use immediately.

Note: We suggest Bonne Maman Wild Blueberry Preserves, available at specialty food stores or online. You can also use homemade Berry Jam (page 51). ▢

BAKE A DIFFERENCE

HOST A BAKE SALE

THE ONLY THING MORE
REWARDING THAN
BAKING FOR SOMEONE
YOU LOVE IS BAKING
FOR SOMEONE IN NEED



Calling all bakers! We're joining forces with No Kid Hungry, a national campaign to end childhood hunger in the United States. One in 6 children in the US faces hunger. It happens every day, in every community. Hosting a bake sale is an easy, effective way to raise funds for this worthy cause.

More than 12 million children in our nation live in "food insecure" homes. This means that those households don't have enough food for every family member to lead a healthy life. In some families, the pantry is completely empty. In others, parents skip dinner a few nights a week so the kids can have something to eat in the evening. In others, families are making the impossible choices between paying rent and buying groceries.

Bake sales are for more than just school-age kids. Bake Sale for No Kid Hungry bakers range from parents, grandparents, lawmakers, educators, CEOs, culinary professionals, and magazine editors from across the nation. Since 2003, more than 1.5 million people have

participated in Bake Sale for No Kid Hungry, raising nearly \$12 million to help make sure that all children in America get the food they need. Whether baking is your profession or hobby, put your passion and skills toward a greater cause through charity fundraising. Every \$10 you raise can feed a child up to 100 healthy meals.

Bake Sale for No Kid Hungry is proof that even dessert can make a difference. We're urging bakers to unite for a nationwide day of action on Saturday, August 3. Join the *Bake from Scratch* team at our bake sale in Birmingham, Alabama (see page 85 for details), or host your own bake sale on the same day. Let's blanket the country in bake sales in an allied effort for this worthy cause. We've created four recipes we endorse as bake sale-ready. Plus, we're sharing a doable timeline to get you ready for your bake sale as well as pricing and packaging suggestions. Every slice, cookie, and crumb counts. Whether you're on the giving or receiving end of a bake sale transaction, service doesn't get any sweeter than this.

BY SOPHIA JONES

RECIPE PHOTOGRAPHY BY WILLIAM DICKEY / RECIPE DEVELOPMENT BY ASHLEY JONES / STYLING BY MARY BETH JONES



JOIN US & HOST YOUR OWN BAKE SALE!

With summer coming to an end and school starting back up, August is the perfect time to host a bake sale. The *Bake from Scratch* bake sale will be held Saturday, August 3 (see page 85 for details), and we want you and bakers across the nation to host a bake sale the same weekend we do! Visit nokidhungry.org/bakefromscratch to sign up, and we'll send you a free tool kit to get started. Be sure to capture, post, and tag @thebakefeed and @nokidhungry in your bake sales. Once your bake sale wraps, visit the site again to let us know how you did!



DON'T MISS OUR BAKE SALE!

Join editor-in-chief Brian Hart Hoffman and the rest of the *Bake from Scratch* team at our official Bake Sale for No Kid Hungry on Saturday, August 3, at the Market at Pepper Place in Birmingham, Alabama. We can't wait to see you there. Even if you can't join us, we encourage you to host your own bake sale the same weekend. Be sure to share pictures from the event, and tag @thebakefeed and @nokidhungry.

WHEN

Saturday, August 3, 2019
7 a.m.–12 p.m.

WHERE

Market at Pepper Place
2829 2nd Ave. S.
Birmingham, Alabama

HOW TO HOST A BAKE SALE

WEEK 1: ORGANIZE YOUR TEAM.

Reach out to friends, family members, neighbors, coworkers—anyone you think would like to be involved in this project. Set up a Facebook group or email chain so you can keep in regular contact and begin assigning tasks to each member.

WEEK 2: PICK YOUR LOCATION.

Pick a location that is guaranteed to get noticed. Host your bake sale at your office, neighborhood school, a community center, a popular grocery store front, or a local farmers' market. You can also coordinate with local events like 5K runs, parades, and festivals to ensure your bake sale gets plenty of foot traffic.

WEEK 3: PROMOTE, PROMOTE, PROMOTE.

Once you sign up, we'll send you a bake sale tool kit. Use social media, coffee shop and community center bulletin boards, and simple word of mouth to get your event on people's radar. Ask friends and local businesses to post bake sale signs in front of their homes and stores for increased visibility.



FOLLOW THIS SIX-WEEK TIMELINE FOR A PROFITABLE AND EASY-TO-EXECUTE BAKE SALE

WEEK 4: ASK FOR DONATIONS AND STOCK UP ON INGREDIENTS.

Check in with your local grocery stores to see if they'll support your bake sale by offering reduced rates on groceries or packaging supplies. You can also ask for donations from friends and family to cut down on costs. Either way, now is the time to get your ingredients in order.

WEEK 5: START BAKING.

Prep and bake your treats now and freeze them so they'll be fresh for the bake sale. Baked pound cakes and scones and drop cookie dough all freeze very well!

WEEK 6: LAUNCH YOUR BAKE SALE.

Make sure to capture your big event, snapping shots of participants, buyers, and, of course, the delicious baked goods. Once the bake sale is over, remember to submit your funds and your story to No Kid Hungry online so they know how their community has grown.

PACKAGING IDEAS

HAVE THESE MATERIALS ON HAND TO PACKAGE YOUR BAKED GOODS. VISIT BAKESALE.NOKIDHUNGRY.ORG FOR A MORE EXTENSIVE PACKAGING LIST.

Baker's twine and stickers for packaging items to go. Visit bake.nokidhungry.org/resources to download and print our custom *Bake from Scratch* No Kid Hungry stickers to use at your bake sale.

Labels for identification and pricing.

Small cello-style or brown paper bags for smaller individual items and cake slices. We use ULINE's 6x6-inch Flat Polypropylene Bags, available at uline.com, and Wilton Favor Kits, available at michaels.com.

Large cello-style or brown paper bags for larger items. We use 17.5" Basket Gift Bags by Celebrate It, available at michaels.com. (After you gather cello-style bags at the top, trim off extra before tying or sealing.)

Bakery boxes for larger items and bundles. We use 10"x6"x3.5" White Donut/Bakery Boxes, available at webstaurantstore.com.

Cake rounds to place under cakes. We use 12" Corrugated Grease Proof White Cake Circles, available at webstaurantstore.com.

BAKE S



Strawberries and Cream Scones
page 91



Visit bake.nokidhungry.org/resources to download and print these custom Bake from Scratch bake sale stickers for your own bake sale.





RAINBOW SPRINKLE SUGAR COOKIES

Makes about 30 cookies

Rainbow sprinkles bring crunch and color to these tender drop cookies. They'll be the stars of your bake sale spread.

- $\frac{1}{2}$ cup (76 grams) unsalted butter, softened
- $\frac{3}{4}$ cup (150 grams) granulated sugar
- 1 large egg (50 grams)
- 2 large egg yolks (37 grams)
- 1 tablespoon (13 grams) vanilla extract
- 1 teaspoon (4 grams) almond extract
- $\frac{1}{2}$ cup (120 grams) sour cream, room temperature
- $2\frac{1}{2}$ cups (313 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- $\frac{1}{4}$ teaspoon (1.25 grams) baking soda
- $\frac{1}{4}$ teaspoon kosher salt
- $\frac{3}{4}$ cup (135 grams) rainbow sprinkles*, divided

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed just until combined, 1 to 2 minutes. Beat in egg and egg yolks. Beat in extracts. Add sour cream, beating until combined
3. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Gently fold in $\frac{1}{4}$ cup (45 grams) sprinkles. Using a $\frac{1}{2}$ -teaspoon spring-loaded scoop, scoop rounded teaspoonfuls (23 grams) of dough, and drop onto prepared pans. Freeze for 15 minutes.
4. Place remaining $\frac{1}{2}$ cup (90 grams) sprinkles in a small bowl. Roll each portion of dough into a ball, and toss in sprinkles. Place 2 inches apart on

prepared pans. Flatten slightly using the bottom of a glass.

5. Bake until bottoms are golden brown, 10 to 12 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks

**We used Betty Crocker Rainbow Sprinkles, because the colors don't bleed.*

STRAWBERRIES AND CREAM SCONES

Makes about 27 scones

We jazzed up a simple scone recipe with some fresh strawberries and cream.

- 4 cups (500 grams) all-purpose flour
 - 1 cup (200 grams) granulated sugar
 - $1\frac{1}{2}$ tablespoons (22.5 grams) baking powder
 - $1\frac{1}{2}$ teaspoons (4.5 grams) kosher salt
 - 1 cup (227 grams) cold unsalted butter, cubed
 - 1 cup (240 grams) plus 1 tablespoon (15 grams) heavy whipping cream, divided
 - 3 large eggs (150 grams), divided
 - 1 tablespoon (13 grams) vanilla extract
 - 1 cup (170 grams) diced fresh strawberries
- Garnish:** turbinado sugar

1. Line 2 baking sheets with parchment paper.
2. In the work bowl of a food processor, pulse together flour, granulated sugar, baking powder, and salt until combined. Add cold butter, tossing to coat; pulse until mixture is crumbly. Transfer flour mixture to a large bowl.
3. In a small bowl, whisk together 1 cup (240 grams) cream, 2 eggs (100 grams), and vanilla. Add cream mixture to flour mixture, stirring with a fork until mixture begins to come together.
4. Turn out dough onto a heavily floured surface. Using well-floured hands, knead several times until dough comes together. Roll dough into a

PRICE IT RIGHT

FOLLOW THESE TIPS TO PRICE YOUR BAKED GOODS

Don't price anything under \$1. You will have to sell a lot more to reach your fundraising goal and create more change to deal with. Try to keep items priced at even dollar amounts, like \$2, \$5, or more, instead of pricing at \$1.50.

Get comparable rates. Once you have your menu planned, go around town and see how local bakeries and grocery stores price similar items. Don't be afraid to go a little higher. It's for charity!

Bundle your baked goods. Consider packaging small items in sets. For instance, cookies and scones will bring in a lot more if sold in sets of 2 or 3.

OUR BAKE SALE RECIPE PRICES:

Rainbow Sprinkle Sugar Cookies:
\$2 for 1 cookie / \$5 for 3 cookies
\$20 for 12 cookies

Strawberries and Cream Scones: \$3 for 1 scone
\$8 for 3 scones / \$28 for 12 scones

Blueberry Lemon Loaves: \$12 for traditional loaf / \$4 per slice / \$7 per mini loaf / \$12 for bundle of 2 mini loaves / \$24 for 4 mini loaves

Classic Vanilla Pound Cake: \$15 whole / \$8 half
\$4 per slice



14x10-inch rectangle. Spread half of strawberries onto one short side of dough; fold opposite side of dough on top of strawberries like a book. Roll dough into a 14x10-inch rectangle again; spread remaining strawberries onto one short side of dough. Roll dough to $\frac{3}{4}$ -inch thickness. Using a 2-inch round cutter dipped in flour, cut dough, rerolling scraps once. Place 2 inches apart on prepared pans. Freeze for 30 minutes.

5. Preheat oven to 400°F (200°C).

6. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) cream. Brush egg wash onto dough. Sprinkle with turbinado sugar, if desired.

7. Bake until golden brown, 15 to 20 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

BLUEBERRY LEMON LOAVES

Makes 4 large or 8 mini loaves*

Bursting with fresh blueberries and bright lemon flavor, this loaf recipe is as versatile as they come. You can bake in traditional loaf sizes or in mini loaves. We bake them in disposable pans for our bake sales, but they work well in regular pans, too. (See Note.)

- 2½ cups (533 grams) granulated sugar**
- 1½ cups (320 grams) whole milk**
- 1½ cups (303 grams) unsalted butter, melted and slightly cooled**
- 5 large eggs (250 grams)**
- ¼ cup (24 grams) packed lemon zest (from 8 to 10 lemons)**
- 1½ cups (320 grams) sour cream**
- 5½ cups (656 grams) plus 1 tablespoon (8 grams) all-purpose flour, divided**
- 2½ teaspoons (12.5 grams) baking powder**
- 1½ teaspoons (4.5 grams) kosher salt**
- 3 cups (442 grams) fresh blueberries**
- Garnish: sparkling sugar**

1. Preheat oven to 350°F (180°C). For metal loaf pans, spray 4 large or 8 small pans with baking spray with flour. For paper loaf pans, place pans on a large baking sheet.

2. In a very large bowl, whisk together granulated sugar, milk, melted butter, eggs, and zest. Whisk in sour cream. In a large bowl, whisk together 5½ cups (656 grams) flour, baking powder, and salt. Add flour mixture to sugar mixture, whisking just until dry ingredients are moistened.

3. In a medium bowl, toss together blueberries and remaining 1 tablespoon (8 grams) flour. Fold blueberries into batter. Divide batter among prepared pans. Sprinkle with sparkling sugar, if desired.

4. Bake until a wooden pick inserted in center comes out clean. For metal loaf pans: 50 minutes to 1 hour for large loaves, or 40 to 45 minutes for small loaves. For paper loaf pans: 45 to 50 minutes. Let cool completely in pans on wire racks.

Note: For large loaves, use 8½x4½-inch metal loaf pans. For mini loaves, use 5½x3-inch metal loaf pans. We baked our loaves in Novacart Paper Disposable Loaf Baking Molds (7x3 inches for traditional and 4x2 inches for minis), available at bakedeco.com

CLASSIC VANILLA POUND CAKE

Makes 1 (10 cup) Bundt cake

You can choose your flavor with this incredibly simple, perfectly sweet pound cake. Go almond, lemon, or vanilla. (See Flavor Variations.) For bake sales, we bake this cake in Nordic Ware Brilliance Bundt Pan with evenly spaced grooves that make for easy portioning when you slice and serve.

- 1½ cups (340 grams) unsalted butter, softened**
- 2 cups (400 grams) granulated sugar**
- 6 large eggs (300 grams), room temperature**
- 1 tablespoon (13 grams) vanilla extract**
- 3 cups (375 grams) all-purpose flour**

- 1 teaspoon (3 grams) kosher salt**
- ½ teaspoon (2.5 grams) baking powder**
- 1 cup (240 grams) whole milk, room temperature**

1. Preheat oven to 350°F (180°C).

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 5 to 7 minutes, stopping to scrape sides of bowl. Reduce mixer speed to low. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

3. In a medium bowl, whisk together flour, salt, and baking powder. Gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition.

4. Spray a 10-cup Bundt pan* with baking spray with flour. Pour batter into prepared pan. Firmly tap pan on counter to settle batter.

5. Bake until a wooden pick inserted near center comes out clean, about 1 hour. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

*We used Nordic Ware Brilliance Bundt Pan, available at nordicware.com.

FLAVOR VARIATIONS:

Lemon Pound Cake: Substitute 1 tablespoon (3 grams) lemon zest for vanilla extract; add lemon zest with butter and sugar.

Almond Pound Cake: Substitute 1½ teaspoons (6 grams) almond extract for vanilla extract. ▢

rule of thumb

ONE PRESS OF THE THUMB TRANSFORMS YOUR DOUGH DOUGH INTO THE PERFECT VESSEL FOR BUTTERCREAM, ICING, GANACHE, AND MORE. YOU'LL GIVE TWO THUMBS UP TO OUR TAKES ON THIS CONCAVE TREAT.



Black-and-White
Thumbprint Cookies
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PINEAPPLE-GINGER THUMBPRINT COOKIES

Makes about 50 cookies

We reimagined the classic Southeast Asian pineapple tart as a zingy ginger cookie topped with a ball of spiced, caramelized pineapple jam. As a nod to the original's elegant stamped shape, we piped these cookies into a mesmerizing swirl.

- 1 cup (227 grams) unsalted butter, softened**
 - $\frac{3}{4}$ cup (133 grams) granulated sugar**
 - 1 large egg (50 grams)**
 - 1 teaspoon (3 grams) finely grated fresh ginger**
 - 1 teaspoon (4 grams) vanilla extract**
 - $2\frac{1}{2}$ cups (333 grams) all-purpose flour**
 - 1 teaspoon (2 grams) ground ginger**
 - $\frac{3}{4}$ teaspoon (2.25 grams) kosher salt**
 - $\frac{1}{4}$ teaspoon (1.25 grams) baking powder**
- Pineapple Jam Filling (recipe follows)**

- 1.** Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add egg, beating well. Beat in fresh ginger and vanilla.
- 3.** In a medium bowl, whisk together flour, ground ginger, salt, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined.
- 4.** Transfer about $\frac{1}{2}$ cup dough to a pastry bag fitted with an open star tip (Wilton 1M). Pipe $1\frac{1}{2}$ -inch rosettes 3 inches apart on prepared pans, pinching dough with fingers to release. (Spacing these cookies farther apart ensures even heating during baking for better shape.) Repeat with remaining dough, $\frac{1}{2}$ cup at a time.
- 5.** Bake for 5 minutes. Remove from oven; using the handle of a wooden spoon, gently make an indentation in center of each cookie. Top with Pineapple Jam Filling balls. Bake until cookies are light golden, 6 to 8 minutes more. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

PINEAPPLE JAM FILLING

Makes about $1\frac{1}{2}$ cups

- 2 medium pineapples, peeled, cored, and cubed (about $2\frac{1}{4}$ pounds)**
- 1 cinnamon stick**
- $\frac{1}{2}$ teaspoon (1 gram) whole cloves**
- $\frac{1}{2}$ cup (100 grams) granulated sugar**
- 1 tablespoon (15 grams) fresh lemon juice**

- 1.** In the work bowl of a food processor, place pineapple; pulse until puréed. Transfer pineapple purée to a large skillet. Add cinnamon stick and cloves; cook over medium heat, stirring frequently, until most of liquid is evaporated, about 15 minutes. Stir in sugar and lemon juice; increase heat to medium-high. Bring to a boil; cook for 5 minutes, stirring frequently to reduce spattering. Reduce heat; simmer, stirring frequently to prevent scorching, until thick and golden in color, about 40 minutes.
- 2.** Transfer pineapple mixture to a bowl. Let cool for 30 minutes. Remove cinnamon stick and cloves. Cover and refrigerate for at least 1 hour.
- 3.** Line a baking sheet with parchment paper. Scoop pineapple mixture by teaspoonfuls (about 7 grams), and shape into balls. Place on prepared pan until ready to use.

BLACK-AND-WHITE THUMBPRINT COOKIES

Makes about 55 cookies

It doesn't get much simpler or more satisfying than these black-and-white cookies. With a bittersweet black cocoa base and a silky vanilla bean buttercream, this recipe is a nostalgic crowd-pleaser.

- 1 cup (227 grams) unsalted butter, softened**
 - $\frac{3}{4}$ cup (165 grams) firmly packed dark brown sugar**
 - 2 large egg yolks (37 grams)**
 - $1\frac{1}{2}$ teaspoons (6 grams) vanilla extract**
 - 2 cups (250 grams) all-purpose flour**
 - $\frac{1}{2}$ cup (28 grams) black cocoa powder**
 - $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt**
 - $\frac{1}{4}$ teaspoon (1.25 grams) baking powder**
- Vanilla Buttercream (recipe follows)**
- Garnish: crushed cookies**

- 1.** Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until creamy, about 3 minutes, stopping to scrape sides of bowl. Beat in egg yolks and vanilla.
- 3.** In a medium bowl, whisk together flour, black cocoa, salt, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined.
- 4.** Shape dough into 1-inch balls (about 13 grams), and place 2 inches apart on prepared pans. Using your thumb or a $\frac{1}{4}$ teaspoon, gently make an indentation in center of each ball.
- 5.** Bake until set, 9 to 10 minutes. Remove

from oven, and press down centers again. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Place Vanilla Buttercream in a piping bag fitted with a large round tip (Wilton #12). Pipe Vanilla Buttercream into center of each cookie. Crush a few cookies, and sprinkle on top of buttercream, if desired.

VANILLA BUTTERCREAM

Makes about $1\frac{1}{4}$ cups

- 6 tablespoons (84 grams) unsalted butter, softened**
- $1\frac{3}{4}$ cups (210 grams) confectioners' sugar**
- $\frac{1}{2}$ teaspoon (3 grams) vanilla bean paste**
- $\frac{1}{4}$ teaspoon kosher salt**
- $\frac{1}{4}$ cup (60 grams) heavy whipping cream**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, about 2 minutes. Gradually add confectioners' sugar, beating until combined. Beat in vanilla bean paste and salt. Add cream, beating until smooth. Use immediately.



PECAN THUMBPRINT COOKIES WITH CHERRY BUTTERCREAM

Makes about 55 cookies

We gave pecan sandies a summertime makeover by filling these buttery pecan-studded cookies with a tart Cherry Buttercream. The buttercream gets its bright flavor—and brilliant color—from cherry concentrate, available in the fruit juice aisle at most grocery stores.

- 1 cup (227 grams) unsalted butter, softened
 - $\frac{3}{4}$ cup (133 grams) granulated sugar
 - 2 large egg yolks (37 grams)
 - 1 teaspoon (4 grams) vanilla extract
 - $\frac{3}{4}$ cup (85 grams) chopped pecans*, toasted and cooled
 - $2\frac{1}{4}$ cups (281 grams) all-purpose flour, divided
 - $\frac{3}{4}$ teaspoon (2.25 grams) kosher salt
- Cherry Buttercream (recipe follows)**

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add egg yolks, one at a time, beating well after each addition. Beat in vanilla.
3. In the work bowl of a food processor, place pecans and $\frac{1}{4}$ cup (31 grams) flour; pulse until ground. Add salt and remaining 2 cups (250 grams) flour; pulse to combine. With mixer on low speed, gradually add pecan mixture to butter mixture, beating until combined.
4. Shape dough into 1-inch balls (about 13 grams), and place 2 inches apart on prepared pans. Using your thumb or a $\frac{1}{4}$ teaspoon, gently make an indentation in center of each ball.
5. Bake until bottoms are golden brown, 15 to 17 minutes. Remove from oven, and press down centers again. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Place Cherry Buttercream in a piping bag fitted with a medium open star tip (Wilton #32). Pipe Cherry Buttercream into center of each cookie.

**We used Sunnyland Farms Raw Georgia Pecan Halves.*

CHERRY BUTTERCREAM

Makes about 2 cups

- $\frac{3}{4}$ cup (170 grams) unsalted butter, softened
- $\frac{1}{4}$ teaspoon (1 gram) almond extract
- $\frac{1}{8}$ teaspoon kosher salt
- 3 cups (360 grams) confectioners' sugar
- 2 tablespoons (40 grams) pure cherry concentrate*

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, almond extract, and salt at medium speed until creamy, 3 to 5 minutes. Gradually add confectioners' sugar and cherry concentrate, beating until smooth. Use immediately.

**We used Tart Is Smart Tart Cherry Concentrate, found in the fruit juice aisle of the grocery store or online.*



LEMON MERINGUE THUMBPRINT COOKIES

Makes about 50 cookies

Filled with a velvety Lemon Curd and topped with torched Meringue Kisses, these cookies are bite-size versions of a lemon meringue pie.

- 1 cup (227 grams) unsalted butter*, softened**
- 1 cup plus 2 tablespoons (134 grams) confectioners' sugar**
- $\frac{3}{4}$ teaspoon (2.25 grams) kosher salt**
- $\frac{1}{2}$ teaspoon (2 grams) almond extract**
- 2 cups (250 grams) all-purpose flour**
- Lemon Curd (recipe follows)**
- Meringue Kisses (recipe follows)**

- 1.** Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter, confectioners' sugar, and salt at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in almond extract. Add flour, beating until combined.
- 3.** Shape dough into 1-inch balls (about 12 grams), and place 2 inches apart on prepared pans. Using your thumb or a $\frac{1}{4}$ teaspoon, gently make an indentation in center of each ball.
- 4.** Bake until bottoms are golden brown, 11 to 13 minutes. Remove from oven, and press down centers again. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Assemble just before serving. Spoon about $\frac{3}{4}$ teaspoon (about 6 grams) Lemon Curd into center of each cookie. Top with Meringue Kisses. Serve immediately.

**We used Président.*

LEMON CURD

Makes about $\frac{3}{4}$ cup

- 3 large egg yolks (56 grams)**
- $\frac{1}{4}$ cup (67 grams) granulated sugar**
- 2 teaspoons (4 grams) lemon zest**
- $\frac{1}{4}$ cup (60 grams) strained fresh lemon juice**
- $\frac{1}{4}$ cup (57 grams) unsalted butter, cubed**

- 1.** In a small heavy-bottomed saucepan, whisk together egg yolks, sugar, and lemon zest and juice until combined. Add butter; cook over medium heat, whisking constantly, until mixture thickens and an instant-read thermometer registers 170°F (77°C), about 12 minutes. (Do not boil.)
- 2.** Immediately remove from heat. Strain curd through a fine-mesh sieve into a small bowl. Cover with a piece of plastic wrap, pressing wrap directly onto surface of curd. Let cool slightly. Refrigerate for at least 30 minutes.

MERINGUE KISSES

Makes about 200 miniature meringues*

This recipe yields more than double what you'll need for the Lemon Meringue Thumbprints, so you'll have plenty for snacking, too.

- 3 large egg whites (90 grams), room temperature**
- $\frac{1}{4}$ teaspoon (1.25 grams) cream of tartar**
- $\frac{1}{4}$ teaspoon (1 gram) vanilla extract**
- $\frac{3}{4}$ cup (150 grams) granulated sugar**

- 1.** Preheat oven to 225°F (107°C). Line baking sheets with parchment paper.
- 2.** In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites, cream of tartar, and vanilla at high speed until foamy, about 1 minute. Add sugar in a slow, steady stream, beating until glossy, soft peaks form, about 3 minutes.
- 3.** Spoon meringue into a large pastry bag fitted with an open star tip (Wilton #21 or #32). Pipe small stars (about $\frac{3}{4}$ inch) onto prepared pans. If torching kisses to brown, lightly press down any pointed tips to prevent burning. (See Note.)
- 4.** Bake until firm and lightly browned, about 2 hours. Let cool completely. Store in airtight containers at room temperature.

**We piped very small stars to top our thumbprints. You'll have more meringues than you'll need for the Lemon Meringue Thumbprints. If desired, pipe or spoon larger (about 1½-inch) mounds to make meringue cookies. The bake time will remain the same.*

Note: *If desired, the tops of the baked and cooled kisses can be browned with a kitchen torch. Just be sure to transfer them to an unlined baking sheet before torching.* 🍷





Gaby Dalkin's Guide to PIKE PLACE MARKET

BY LILLIE MERMOUND

PHOTOGRAPHY BY MATT ARMENDARIZ

RECIPE STYLING BY ADAM PEARSON

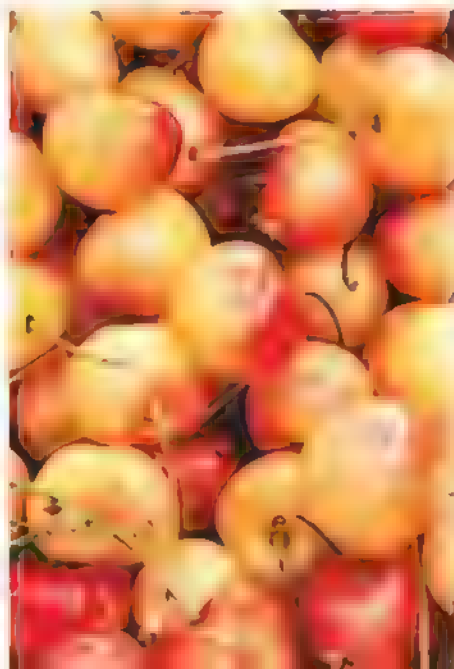


SUMMER IS THE HEIGHT OF FARMERS' MARKET SEASON, AND WE'RE MAKING THE MOST OF IT BY TAKING YOU TO ONE OF AMERICA'S OLDEST MARKETS WITH TWO SAVVY GUIDES. BLOGGER AND COOKBOOK AUTHOR GABY DALKIN TEAMED UP WITH OUR EDITOR-IN-CHIEF, BRIAN HART HOFFMAN, TO SHOW US THE ICONIC PIKE PLACE MARKET IN SEATTLE, WASHINGTON.

With bags of summer produce and fresh-cut flowers in hand, Gaby Dalkin navigates the bustling halls of Pike Place Market in Seattle, Washington, with the ease of a seasoned local. Walking confidently from one vendor to another, she knows who offers the best price on spices, where to find the choicest Rainier cherries, and even where to go for the ultimate chocolate chip cookie.

With about 240 vendors, 85 farmers, and 225 artisans across 9 acres, Pike Place has operated since 1907 from Seattle's lively waterfront, making it one of the oldest farmers' markets in the United States. The blogger behind *What's Gaby Cooking* and author of *What's Gaby Cooking: Everyday California Food* (Abrams, 2018), Gaby didn't always know this foodie paradise as intimately as she does now. When she and her husband started splitting their time between the Emerald City and Los Angeles, California, she made Seattle feel like home through frequent visits to the market, which reminded her of the markets back in Los Angeles.

Though Gaby has since moved back to California full-time, we met up with her in Seattle to get an inside look at Pike Place Market. She ushered us from one end of the market to the other, sharing her favorite stands for fresh fruit, flowers, and everything in between. Visiting Pike Place was especially nostalgic for our editor-in-chief, Brian Hart Hoffman, a former Seattle resident. When he was based out of Seattle as a flight attendant from 2003 to 2007, Brian regularly popped by the market to get ingredients for his baking. Turn the page to see Gaby's and Brian's top spots within the market!



CHERRY BLONDIES

Makes 9 blondies

Recipe by Gaby Dalkin

Every summer, Gaby looks forward to baking the fresh stone fruit she picks up from Pike Place Market into fudgy blondies. Cherries lend themselves especially well to blondies, balancing out the blondies' butterscotch notes with bursts of sweet-tart.

- 2 cups (440 grams) firmly packed light brown sugar**
- 1 cup (227 grams) unsalted butter, melted**

- 2 large eggs (100 grams)**
- 4 teaspoons (16 grams) vanilla extract**
- 2 cups (250 grams) all-purpose flour**
- 1 teaspoon (5 grams) baking powder**
- ¼ teaspoon (1.25 grams) baking soda**
- 1½ cups (170 grams) sweet cherries, pitted and halved**
- 1 teaspoon (3 grams) Maldon sea salt**
- Confectioners' sugar, for dusting**

- 1.** Preheat oven to 350°F (180°C) Line a 9-inch square baking pan with parchment paper, letting excess extend over sides of pan.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat brown sugar and melted butter at medium speed

until combined, about 1 minute. Add eggs and vanilla, beating until combined and stopping to scrape sides of bowl as needed. Add flour, baking powder, and baking soda, and beat at low speed just until combined. (The batter will be a bit stiff.) Reserve a few cherries for sprinkling on top; fold remaining cherries into batter. Spread batter into prepared pan, and top with reserved cherries and sea salt.

- 3.** Bake until golden brown on top, 30 to 35 minutes. Let cool for at least 2 hours before cutting. Dust with confectioners' sugar before serving.



PIKE PLACE EATS



BOTH FORMER SEATTLE RESIDENTS, GABY AND BRIAN TAKE US TO THEIR FAVORITE BAKERIES IN PIKE PLACE AND SHARE WHAT TO ORDER FROM EACH

GABY'S PICKS

From a Southern biscuit haven to a bakery specializing in supersized cookies, these are the places Gaby never misses when she shops at Pike Place.

Macrina Bakery

2408 1st Ave
macrinabakery.com

Located just around the corner from Pike Place Market, Macrina is a Seattle staple that Gaby visits on her way into the market. With five locations across the Emerald City, Macrina has been known for its rustic European bread since 1993. Each loaf is baked using only the highest-quality ingredients from Northwestern farmers, producers, and millers.

GABY'S GO-TO:

"Though Macrina is known for their bread, their pastries are consistently amazing. I can't get enough of the Granny Smith monkey bread and the stone fruit sweet rolls."

Cinnamon Works

1536 Pike Pl.
cinnamonworks.com

Don't be fooled by the name. Though this Seattle institution makes delicious cinnamon rolls, they're most famous for their Monster Cookies. Coming in any flavor and packed with every mix-in imaginable, these giant cookies have become Instagram-famous as visitors strike a pose with them in front of the neon Public Market sign at Pike Place.

GABY'S GO-TO:

"The chocolate chip monster cookie at Cinnamon Works is the best I've ever had. It's chewy in the center and crisp on the edges, the way every cookie should be."



Honest Biscuits

1901 Western Ave.

honestbiscuits.com

There may be a lot of biscuits in Seattle's baking scene, but Honest Biscuits is one of the few that's baking them up with true Southern soul. Originally from North Carolina, owner Art Stone models his creations after his grandmother's biscuit recipe, from gravy-topped biscuits to the epic MacGregor packed with bacon, cheese, and caramelized onions.

GABY'S GO-TO:

"My brunch go-to is their Southern Style biscuit that comes covered in sausage gravy, with a side of their Three Cheese Grits. What's not to love?"

BRIAN'S PICKS

Long before his magazine days, Brian worked as a flight attendant based in Seattle. Here are his top marketplace bakeries to hit when he visits his former city.

Mee Sum Pastry

1526 Pike Pl.

meesum.com

Serving up Taiwanese cuisine, Mee Sum Pastry has some of the best *hom bow* in Seattle. The buns are light and fluffy and come with a variety of fillings, from their signature barbecue pork to creamy mushroom and even sweet red bean paste. These oversize buns are best paired with one of their red bean cookies.

BRIAN'S GO-TO:

"Every time I'm in Seattle, I have to stop by Mee Sum to get their curry beef hom bow. That pastry is an obsession for me."

Piroshky Piroshky

1908 Pike Pl.

piroshkybakery.com

Piroshky Piroshky has been bringing a taste of Russia to Seattle since 1992. They turn out Russian specialties like luscious Marzipan Rolls and Cream Cheese Vatrushkas, but they're best known for their savory piroshky: hearty puff pastry filled with meat, cheese, or vegetables. These handheld beauties are perfect for lunch on the go as you explore the market.

BRIAN'S GO-TO:

"The Cheddar Cheese and Garlic Roll. The sharp Cheddar, green onions, and garlic all come together to make the perfect flavor combination."



Le Panier

1902 Pike Pl.

lepanier.com

Staffed by French expats, Le Panier is committed to filling its pastry cases with authentic pastries and breads you'd find in *pâtisseries* across France. Packed with colorful macarons, crispy bread, and seasonal offerings like coconut *éclairs*, this bakery is a Francophile's wonderland. Their most popular baked good? A classic baguette, *bien sûr*.

BRIAN'S GO-TO:

"The *feuilleté Provençale*. It's a puff pastry tart slathered with tomato sauce, cheese, and *herbes de Provence*. Each bite takes me back to the South of France."



BEYOND THE MARKET

From a Japanese-inspired bakery to the croissant epicenter of Emerald City, these are Gaby's and Brian's favorite bakeries in Seattle outside of Pike Place Market

Bakery Nouveau

4737 California Ave. SW
bakerynouveau.com

Headed up by James Beard Award-nominated baker William Leaman, Bakery Nouveau has been an esteemed Seattle institution for 13 years. Seattleites line up for their Twice Baked Almond Croissant, but Gaby splurges on their Carrot Multigrain bread and ciabatta.

Cafe Besalu

5909 24th Ave. NW
cafebesalu.com

On the hunt for the best croissant? Look no further than Cafe Besalu. The café is renowned across Seattle for perfectly flaky croissants served in a space full of European charm. Any of their croissants are worth the trip, but Gaby's top choice is their chocolate croissant.

Fresh Flours

9410 Delridge Way SW
freshfloursseattle.com

Serving up European pastries with Japanese flavors, Fresh Flours is the bakery where East meets West. The azuki croissant and the macarons have been the subject of much praise, but Brian's go-to is always the scone of the day. ☐

origin of a classic

Tarta de Santiago

TAKE PART IN A LONG-STANDING SPANISH TRADITION AS YOU SAVOR THIS SIMPLE ONE-LAYER CAKE, AND DISCOVER THE ESTEEMED REASON BEHIND ITS ICONIC CROSS



BY MORGAN CRAWFORD

PHOTOGRAPHY BY
STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY ASHLEY JONES
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The background of the page features three white plates, each containing a triangular slice of Tart de Santiago. The cake is a light-colored almond cake dusted with powdered sugar and decorated with a drizzle of orange-colored jam. A gold-colored fork is placed next to each slice. The plates are arranged in a diagonal pattern from the top left to the bottom right.

Leading up to July 25, legions of people embark on a spiritual journey to walk (and sometimes cycle) the Camino de Santiago (the Way of St. James). This ancient pilgrimage route, which consists of a large network of pathways across Europe, has drawn in hundreds of thousands of people in recent years. On some routes—many marked by gold scallop shells, the symbol of the pilgrim—travelers will encounter the Pyrenees mountain range, while others will be graced with trails flanked by vineyards or eucalyptus forests. No matter which route is taken, all roads lead to Galicia, a breathtaking region tucked away in northwest Spain. What awaits them at the end of this pilgrimage, after meeting the steps of the Cathedral of Santiago de Compostela? A dense, lightly sweetened almond cake called Tart de Santiago that people have been consuming for centuries.

Boasting a picturesque coastline and a gastronomy that rivals the best of Europe, Galicia is home to the Cathedral of Santiago de Compostela, where it is reputed that the remains of St. James (Santiago), the patron saint of Spain, rest. The cathedral represents an overwhelming mix of Romanesque, Gothic, and baroque architecture, with its crowning artistic jewel being the world-famous Portico of Glory, an elaborate gateway depicting more than 200 detailed, hand-carved biblical figures. Those hiking the Camino will ultimately arrive here, the final destination, in order to pay their respects and begin the day of feasting, delighting in Tart de Santiago in remembrance of St. James.



While the origin of Tarta de Santiago is, like many old traditions, fairly unclear, most claim the cake was brought to Galicia by a pilgrim and subsequently consumed by those making the journey to the cathedral. Written references to this cake stretch as far back as 1577, when it was referred to as *torta real*, or “royal cake.” However, the first recorded recipe of *tarta de almendra*, or “almond cake,” didn’t appear until 1838. Most recipes called for three simple ingredients signature to desserts in the Iberian Peninsula region: eggs, almonds, and sugar. But what it lacks in complexity, it makes up for in utility. Its hefty, crunchy crumb—due to the absence of flour or aeration in the batter—makes it a durable, on-the-go snack for hikers on the Camino de Santiago. And nearly everyone agrees its density makes it an ideal companion for a warm cup of *café con leche*.

While the cake itself has a minimalistic formula, its adornment, an outline of the cross of St. James, is what sets it apart. This particular cross is known as an *espada*, a hybrid of a sword and a cross, and

can be made by gently placing either a stencil or a physical cross of St. James on the center of the cake and then dusting a generous amount of confectioners’ sugar on top. Though it may seem unassuming, this emblem dates all the way back to the year 844, and it was used as a symbol of the Order of Santiago, a religious and military order founded in the 12th century. Nowadays, the cross of St. James exemplifies the power of Christianity, serving as a reminder of God’s protection for the people of Galicia, along with those who make the trek and who bake this iconic Galician cake.

Of the thousands who flock to Galicia each summer, not all take part in the daunting expedition on the Camino. But by baking this cross-bearing cake, they are engaging in a fundamental part of the spiritual journey. While a one-layer cake may seem much too modest to hold such paramount significance, it’s a right of passage when honoring the patron saint of Spain, with each bite connecting you to countless pilgrims who have been nourished by this very same cake. It doesn’t get much sweeter than that.

Tarta de Santiago

Makes 1 (8-inch) cake

This delicately sweet, slightly eggy cake has been a Spanish favorite for centuries, and with subtle notes of lemon and almond permeating throughout, you’ll understand why. Be sure to pair it with a generous scoop of dulce de leche for optimal enjoyment.

6 large eggs (300 grams)
1¼ cups (250 grams) granulated sugar
2½ cups (240 grams) blanched almond flour
3 tablespoons (9 grams) orange zest (about 1 orange)
½ teaspoon (1.5 grams) kosher salt
Garnish: confectioners’ sugar
Dulce de leche, for serving

1. Preheat oven to 350°F (180°C). Line the bottom of an 8-inch round cake pan with parchment paper.
2. In a large bowl, whisk together eggs and sugar. Add almond flour, zest, and salt, whisking until well combined. Pour batter into prepared pan.
3. Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Place a cross stencil in center of cake, and dust cake with confectioners’ sugar, if desired. Remove cutout, and serve immediately. Serve with dulce de leche, if desired.

Adorn your cake with the signature cross of St. James! We make it easy for you with a printable PDF stencil, available to download at bakefromscratch.com/crossstencil.

proofing bread dough

FROM SOURDOUGH (PAGE 33) TO SWEET BUNS (PAGE 75), ALL BREAD RECIPES NEED TIME FOR RESPIRATION—THE PROCESS BY WHICH YEAST CAN DEVOUR SUGAR AND RELEASE CARBON DIOXIDE. FOLLOW OUR GUIDE BELOW TO MASTER THE MOST IMPORTANT STEP OF PROOFING: BULK FERMENTATION.

The Conditions: Yeast dies at temperatures above 130°F (54°C) and goes dormant at 40°F (4°C), but what's its happy place for respiration? For proofing bread, the ideal temperature is a balmy 75°F (24°C) to 80°F (27°C), somewhere draft-free. Too warm an environment and your bread will overproof; too cold and your bread will struggle to proof at all.

The Time: Depending on the temperatures and conditions, your bread can rise for 1 to 2 hours. If the room is on the cooler side, it'll take a longer time to proof. Conversely, a hotter room equals a quicker proof. So how will you know when it's ready? Enter the finger dent test.

The Finger Dent Test: Once you think your dough has properly proofed and it has doubled in size, conduct the finger dent test. Gently press two fingers about ½ inch into the top of the dough. If it slowly and partially fills back in, the dough has correctly proofed.



Underproofed: Your finger dent will immediately spring back, indicating underproofed or under-fermented dough. The gluten is strong, but the carbon dioxide bubbles haven't expanded enough to allow the dough to rise to its full potential. This will produce pale, shrunken bread with less flavor.



Overproofed: The finger dent never fills back in, but stays firmly there like a stubborn dimple. The carbon dioxide bubbles have stretched the gluten past its limits and popped like burst balloons. Baked overproofed bread can deflate and produce a dense crumb, lacking proper gluten development.



Perfectly Proofed: You pressed the dough and the finger indentation remains. Plus, you'll note that the dough has roughly doubled in size from its original amount. This is perfectly proofed dough. Once it's baked in the oven, it will create well-developed, intensely flavored bread. Mission accomplished.

the 8-cup wonder of the world

You've read it before, and you'll definitely read it again: "until doubled in size." The best way to track this vague proofing measurement? Invest in a glass 8-cup measuring cup. Once you place your dough in the measuring cup, you'll be able to track exactly the growth of your dough with the notches on the side. 🍞

Sourdough Discard BROWNIES

THE DISCARD FROM YOUR SOURDOUGH STARTER IS THE
SECRET WEAPON TO THE MOST INDULGENT BROWNIES EVER

SOURDOUGH DISCARD BROWNIES

Makes about 12 brownies

This recipe will make you think twice about tossing the discard from your sourdough starter. Sourdough discard gives these brownies a tang and a luscious, velvety texture without being too dense. The melty pools of dark chocolate and the nutty crunch from the pecans don't hurt either. You may never go back to discard-less brownies again.

- 1 cup (170 grams) 63% cacao extra-dark chocolate chips
- 1 cup (227 grams) unsalted butter
- 1½ cups (300 grams) granulated sugar
- 1 cup (220 grams) firmly packed light brown sugar
- 1 cup (125 grams) all-purpose flour
- ¾ cup (64 grams) unsweetened cocoa powder
- 2 teaspoons (6 grams) kosher salt
- 5 large eggs (250 grams)
- 1 tablespoon (13 grams) vanilla extract
- 1 cup (251 grams) sourdough starter discard, room temperature
- 1½ cups (213 grams) chopped 66% cacao dark chocolate, divided
- 1½ cups (141 grams) chopped toasted pecans*, divided

1. Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with parchment paper, letting excess extend over sides of pan.
2. In the top of a double boiler, combine chocolate chips and butter. Cook over simmering water, stirring occasionally, until chocolate is melted and mixture is smooth. Turn off heat, and whisk in sugars. Remove from heat, and let cool for 15 minutes.
3. In a medium bowl, whisk together flour, cocoa, and salt. Set aside.

4. Add eggs to chocolate mixture, whisking until combined. Whisk in vanilla. Fold flour mixture into chocolate mixture until only a few bits of flour remain. Fold in sourdough discard until well combined. Fold in 1 cup (170 grams) chopped chocolate and 1 cup (113 grams) pecans. Spread batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out with a few crumbs, about 38 minutes. Remove from oven, and sprinkle

with remaining ¼ cup (43 grams) chopped chocolate and remaining ¼ cup (28 grams) pecans. Bake until chocolate is melted, about 2 minutes more. Let cool completely in pan. Using excess parchment as handles, remove from pan, and cut into squares.

**We used Sunnyland Farms Georgia Pecan Halves. ▢*



back page brownie



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